

TREASURES

2017 COONAWARRA CABERNET SAUVIGNON

Our 3 treasures - unique, innocent and energetic - are our children. Together, from precious innocence we have drawn inspiration. For us Treasures symbolises life where anything is conquerable, where dreams become reality where passion is everything.

Winemaking and Viticulture

The grapes were picked in the cool of the night to retain fresh, elegant fruit flavours. A combination of rotary and "headed down" open fermenters were used over 7 to 9 days in the fermentation process. Most of the ferments were held at 22°C and then drained and pressed at 2 Baume. This portion completed its fermentation in new and old oak barrels. Once dry and blended, the wine remained in new and old French and American oak barrels for a future 16 months.

Tasting Comments

Bright garnet in colour with purple hues. Intense cool climate cassis fruit with integrated spicy oak. Complex flavours of cassis and cherry with spicy oak and long finish. Serve with a red wine glazed lamb and chargrilled capsicum and eggplant. Cheese platter and nuts. This wine has the flavour, structure and balance to be enjoyed now or offers added satisfaction from further cellaring.



Vintage Information

VARIETY: Cabernet Sauvignon

HARVEST DATE: March 2017

REGION: Coonawarra

ALCOHOL: 14.5%v/v

TOTAL ACIDITY: 6.10g/l

PH (UNITS): 3.54

WINEMAKER: John Quarisa aka 'Johnny Q'