

Greenock Creek

VINEYARD & CELLARS

Cabernet Sauvignon 2017

Harvested from our Home Block in Seppeltsfield from 1991 plantings. Soil profile is a free draining sandy red/brown loam.

COLOUR

Satsuma plum with garnet red hues.

AROMA

Ripe blackcurrants with luscious liquorice and spearmint.

TASTE

Mouth filling and complex. Blackcurrants and anise are intertwined with boysenberry juice, green tea leaves and freshly turned earth/tar. The tannins are dusty and provide the wine with a rustic, savoury edge that provides an intriguing palate structure with the spiced oak and hint of lemon myrtle.

REGION

Barossa Valley, Seppeltsfield sub-region.

GRAPE VARIETIES

Cabernet Sauvignon.

VINEYARDS

Radford Road Home Block.

WINEMAKING

Hand harvested and de-stemmed without being crushed. Fermented in concrete open fermenters for 7-10 days with 4 pump overs to maintain a fermentation temperature of 20-22°C. Drained and pressed through our wooden basket press before being transferred into seasoned French oak for 27 months. Bottled un-fined and un-filtered.

VINTAGE CONDITION

The 2017 vintage was preceded by drenching winter rains that allowed healthy canopy development and good fruit set. The summer leading into harvest was unusually cool, with frequent rain events resulting in grapes with great natural acid balance and freshness. The resultant wines are elegant with fruit purity and definition.

ALCOHOL BY VOLUME

15%.

ENJOY WITH

Kangaroo fillets and tomato tortellini.

IDEAL DRINKING WINDOW

2-5 years from release but drinking well for 6+ years.

● SILVER MEDAL

China Wine & Spirits Awards 2019

● ROBERT PARKER'S

94 points in 2006

