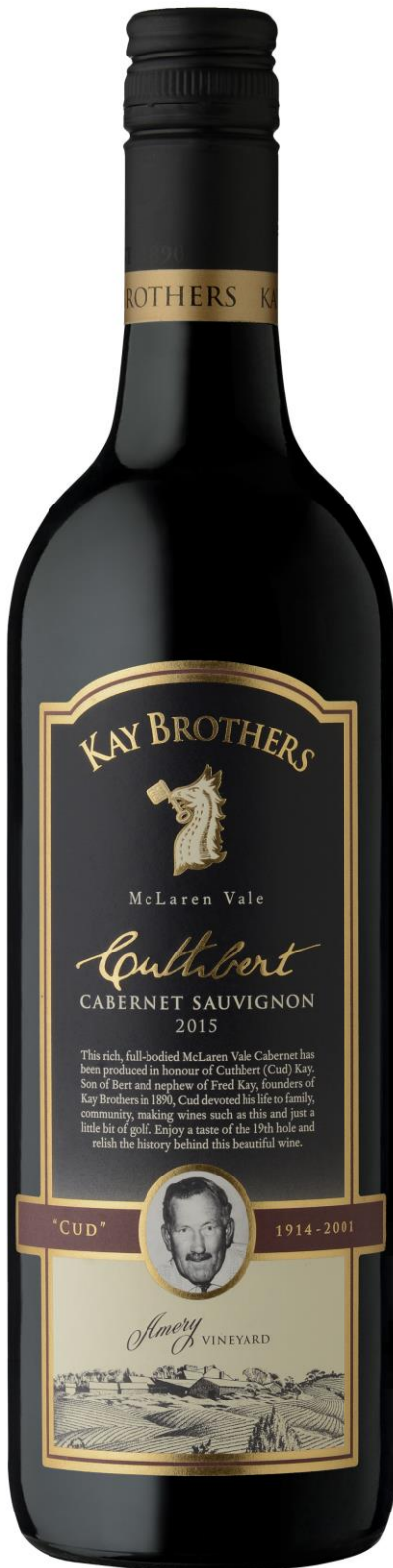




KAY BROTHERS

125
1890-2015
YEARS OF WINE HERITAGE

TASTING NOTES



PRODUCT	2015 Cuthbert Cabernet Sauvignon
PRODUCER	Kay Brothers Amery
COUNTRY	South Australia
REGION	McLaren Vale
GRAPE VARIETY	100% Cabernet Sauvignon
ALCOHOL	14.0% by volume
RESIDUAL SUGAR	1.44 g/l
pH	3.66
TOTAL ACIDITY	7.27g/l
CASE PRODUCTION	510 x 6-packs

WINEMAKING

The 2015 vintage growing season began with an extremely dry and warm spring. Flowering conditions were excellent therefore optimising fruit set. Mild but dry conditions continued in early summer until mid-January, when we received 33 mm of much welcome rain. The rain freshened canopies and kick started veraison. The final ripening period was warm but with cool nights and no extended heat waves, full flavour ripeness and nice natural acidity levels were preserved.

The 2015 vintage Cuthbert Cabernet is the 6th release of this commemorative wine. 4.16 tonnes were hand harvested on the 3rd of March 2015. The grapes were traditionally processed using open fermentation for 10 days on skins and then basket pressed in our 1928 press. The wine was matured for 22 months in French oak barriques. Bottled in February 2017.

DESCRIPTION

Colour: Deep ruby.

Nose: Lovely aromas of mint, blackberry and a whiff of amaretti.

Palate: Soft and supple, gentle flavours of liquorice, mulberry, soy and dark chocolate. Supported by fine-grained chalky tannins that linger on the finish.

A beautifully composed and varietal expression of Cabernet Sauvignon.

SERVING HINTS

We highly recommend decanting prior serving. This Cabernet works well with rich dishes such as lamb.