



BERTON VINEYARDS

METAL RANGE 2017 CABERNET SAUVIGNON

The Berton Vineyard Metal Range takes stand alone varietals to make something exceptional.

Vineyard and Vintage: Just when I thought there was a trend to earlier drier vintages as the norm, we had 2017 vintage to blow that out of the water. The 2016 winter/Spring was the second wettest in the Riverina on record since 1957 with 686mm of rain for the year 286mm above average (400mm) for the area. Winter was mild not cold and this continued right through to December and as a consequence the vines budded late and the season progressed slowly. Many old timers recalled that "this is how it used to be, we wouldn't start picking until well into February".

Winemaking: Interstate fruit was machine harvested during the warm night conditions and transported in bins up to our Riverina Winery, whilst local fruit was machine harvested through the day. The parcels were fermented in stainless steel vertical fermenters on premium French oak for 4-6 days between 26 and 30 degrees. The wine was then pressed at 1 baume and left to ferment until dry, then racked onto French oak staves for malolactic fermentation. Wine was then clarified via centrifuge into stainless steel storage. Once these parcels were completed, we looked at several different blends over numerous days, working our way to this amazing blend which we are very proud to present.

Tasting note: This Cabernet Sauvignon impresses with impenetrable violet hues, it has intense aromas displaying red berry fruits coupled with hints of sweet blackberry jam and a touch of vanillin oak. Subtle fine tannins marry perfectly with the intense concentrated palate of ripe blackberries, black currant and well integrated oak.

Region: Padthaway 72%, Murray Darling NSW 12%, Coonawarra 11%, Riverina 5%

Wine Analysis: Alcohol: 14.34% pH: 3.52
TA: 6.66 g/l RS: 4.30 g/l

Style: Dry, Full bodied.

Food Match: Rich pasta dishes, Roasted Beef or a juicy steak.

Cellaring: Best consumed within 2 years, however our Cabernet Sauvignon is made to withstand 5-10 years cellaring.

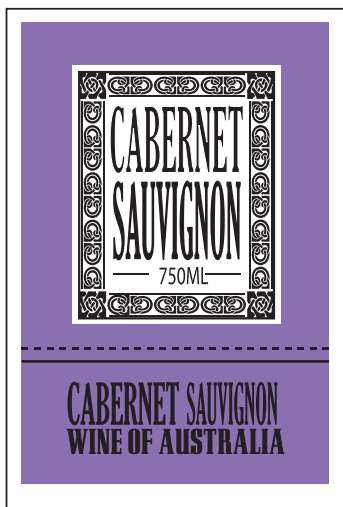
Winemaker,
James Ceccato





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METAL RANGE CABERNET SAUVIGNON



Carton

PACKAGING DETAILS

Range: Metal label

Product: Cabernet Sauvignon

Approx. Case Weight: 8kg

Bottle Barcode No: 9335966002272

Carton Barcode No: 19335966002279

Bottle: Super Premium Claret - (AG-027)

Empty Bottle Weight (grams): 732

Package Weight (grams): 1458

Bottle Dimensions (height x diameter): 329mm x 75mm

Carton Size: 6 pack

Carton Dimensions: 230mm x 156mm x 335mm

Slipsheet Configuration: 96 (domestic) - 84 (export)