



# Kings of Prohibition

## CABERNET SAUVIGNON

---

### TASTING NOTE

The deep purple colour is accentuated by vibrant red hues. This Cabernet Sauvignon is complex, with vibrant flavours of forest berries & plums with underlying savoury notes of spice French oak. The ripe berry characters flow smoothly onto the palate, combining with spices and vanilla oak and soft chewy tannins.

### SUGGESTED CUISINE

Roast lamb with fresh thyme, rosemary and sage, vintage cheddar cheeses.

### WINEMAKING

Fermented in open top concrete fermenters, thoroughly plunged twice each day throughout a slow fermentation lasting 7 – 8 days. Pressed to stainless storage, where the wine completes primary and malo-lactic fermentation. Racked and transferred to 100% French oak Hogsheads, to mature for 10 months.

### WINE ANALYSIS

Alc/Vol: 12.6% | pH: 3.5 | Sugar 10.2g/l | VA 0.30 g/L | TA 6.25 g/L  
SD Free 45 mg/L | SD Total 112 mg/L

**CELLARING** Delicious drinking now but will cellar well over 2 years.

