



KNEE DEEP in Margaret River

CABERNET SAUVIGNON PREMIUM RANGE



VINTAGE 2015

An elegant wine boasting rich fruit flavours of mulberries and plums, with elegant tones of glazed cherries and blueberries to support. The palate is laced with fine grain tannin and concentrated tones of cedar, liquorice, and black berries. The finish is focused and elegant, leaving both a mineral and red fruit persistence. Drink now or be rewarded with cellaring.

COMMENTS

Knee Deep Premium Range of wines represent a regional showcase of consistent, quality, single vineyard varietal wines from the sub region of Wilyabrup in the Margaret River Wine Region.

WINEMAKERS COMMENTS:

Machine harvested. Berries are crushed (just-split) and sent to tank for ferment. Just split berries allow for quicker breakdown of grape skins and better tannin extraction. Fermented on skin for 12-18 days at 25 degC (warm) and pumped over three times a day, then pressed to barrel. Secondary malolactic 100%, occurs in barrel or tank.

SPECS:

Country of Origin:	Australia	Baume at Harvest:	13/1 Be
Region:	Margaret River	Bottling Date:	03/03/2016
Sub Region:	Wilyabrup	Alcohol:	14%
Vineyard:	Knee Deep Vineyard	TA:	6.21
Variety:	Cabernet Sauvignon 100%	pH:	3.65
Winemaker:	Bruce Dukes & Remi Guise	Packaging:	750 mL, packed 12/carton, 64 ctns/pallet
Allergens:	Contains Sulphites (220), Produced with egg products.	Bottle:	G-3-AG045-RO1 AGPremCI
Standard Drink:	8.3 SD	Closure:	Stelvin +
Harvest Date:	31/03/2015		

FOOD:

We recommend this wine for red meats, strong cheeses and a roaring fire!

