



KINGSTON
- ESTATE WINES -

2014 CABERNET SAUVIGNON CLARE VALLEY & COONAWARRA

COLOUR

Deep garnet with a ruby hue.

BOUQUET

Lifted aromas of blackcurrant, cassis and subtle stewed plum characters, along with a hint of spicy oak.

PALATE

Elegant full bodied flavours of blackcurrant, quince and cassis fruit are enhanced by hints of mint and mild herbaceous characters, further complexed by a smooth oak finish.

CUISINE

Perfectly paired with hearty tomato pasta dishes, strong-flavoured cheese, and chocolate.

REGIONS

Our 2014 Cabernet Sauvignon benefits from the unique characteristics of two premium South Australian wine regions. The Coonawarra contributes with traditional dark fruit flavours, while the Clare Valley enhances with intense colour, firm structure and complexity of finish.

WINEMAKING

Individual vineyard components were fermented separately in small static fermenters. Ferment temperatures started at -20°C then were all owed to peak at 28-29°C. Wine was pressed off skins when dry and the heavy pressings were omitted from the blend. Once fermented, the parcels were matured in American and French Oak to gain flavour complexity and integration.

CELLARING

Under ideal conditions will develop further flavour complexity to 5 years.

Alcohol - 14.0% Alc/Vol

www.kingstonestatewines.com

