



CRANSWICK E S T A T E



2021

Cabernet Sauvignon COONAWARRA



Winemaking

The 2021 Vintage in Coonawarra was a hallmark vintage, with superb conditions and outstanding quality. The mild and stable weather lead to a long and steady increase of maturity levels resulting in small berries with thick skins, enabling us to harvest at optimum ripeness and flavour. Harvested in mid-April, the parcel was destemmed into a Potter fermenter and inoculated with a Bordeaux yeast stain isolate. Primary fermentation was undertaken at 25°C with controlled maceration times, ensuring optimum flavour and colour extraction and minimal bitter phenolic accumulation. Once the sugar had depleted to 0.5 Baume, the fermenter was drained and pressed to new and seasoned French and American oak hogsheads and puncheons for malolactic fermentation and maturation. After 16 months, the best barrels were selected for blending, ahead of tank conditioning and bottling.

Tasting note

Inky and brooding in appearance, this Cabernet displays robust and complex aromas of blood plum, liquorice, chocolate and allspice. The palate is richly flavoured with juicy blackcurrant, blueberry, tobacco and toasted oak, framed by delicious acid line and supple tannins.

Region

Coonawarra, South Australia.

Wine Analysis

Alcohol: 14.5%, pH: 3.4, Acid: 6.8 g/L, Sugar: 4 g/L .

Style

Deeply coloured, full bodied with ripe berry fruit and plush tannins that will age gracefully.

Food Match

Delightful with a winter roast or spicy chicken and vegetable casserole.

Cellaring

Carefully cellared to drink now but will also improve for up to 10 years.

Awards

CWSA Double Gold and IWSC Silver - 91 Points “A captivating bouquet of dried rosemary, spearmint, and dark ripe fruits. On the palate, a smooth, voluptuous texture, with a generous concentration of gamy nuances and a hint of minty eucalyptus. Elegant lingering finish.”