

ROUTE DU VAN

2017 RdV Yarra Valley Cabernet Sauvignon



REGION

The Yarra Valley had a wine history dating back to the 1830's. The cool maritime climate and ancient soils enable it to make elegant, refined styles then and now. Today it is at the forefront of the resurgence of cool climate Cabernet Sauvignon from the warmer sites on the valley floor. A traditional style of Cabernet for the 21st Century. Enjoy!

WINEMAKING

Destemmed and crushed into large fermenters for up to 16 days on skins. Pressed into large old oak for 12 months ageing prior to bottling.

TASTING NOTES

Medium colour with magenta hues. Hints of blackberry balanced with leafy herbal aromas and some cedar. Similar flavours to the aromas, with black currants and dried herbs. Medium weight with soft tannins and a lingering finish.

WINE ANALYSIS

Alc 13.5%, pH 3.6, T/A 6.0 g/l, Sugar 1.7 g/l (dry)