

KAESLER



Cabernet Sauvignon 2008

Our 2008 Cabernet Sauvignon is made from fruit sourced from our Matthew's Block Cabernet Sauvignon, planted in 1985.

The soil type on this site is red brown loam over clay and then over limestone rubble and is perfectly suited for Cabernet Sauvignon. The clay builds density and structure into the wine, and limestone the finer tannins.

Our 2008 Cabernet was matured in 20% new French oak, the balance in two year old barrels. The wine remained in oak for 15 months and was neither fined nor filtered.

Colour: Strong primary core with ruby rim

Nose: Up-front mulberry and cassis with cigar box notes

Palate: Intense blackcurrant and liquorice with a soft silky front palate followed through by firm cedary tannins and mocha characters.

Notes: This wine is a good medium term cellaring wine 8-10 years.

Alc: 15.0%



Dural Wines Australia Pty Ltd Trading as Kaesler Wines
PH +61 8 8562 4488 FA +61 8 8562 4499 EM ksales@kaesler.com.au
P.O Box 852, Nuriootpa 5355