

# KAESLER

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## Cabernet Sauvignon 2007

Our 2007 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 the fruit and strength into the wine, and limestone the finer tannins.

Our 2007 Cabernet was matured in new and one & two year old French oak for 15 months. The wine was neither fined nor filtered.

**Colour:** Dark ruby / garnet edges

**Nose:** Strong up-front blackcurrant and cassis with slight toasty characters.

**Palate:** Soft and elegant on the palate. Dark berries such as blackcurrant, blackberry mixed with mocha characters.

**Notes:** Across our Kaesler vineyards in 2007, we were down nearly 65% on our crops. Many of the wines from this vintage are displaying very elegant characters and softer on the palate upon release. This wine is a good medium term cellaring wine 8-10 years.

Alc: 15.5%



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