



WAKEFIELD

MASTERSTROKE

EVERY WINE WE CRAFT IS BORN FROM A MASTERSTROKE: A DECISION THAT CHANGED THE COURSE OF AUSTRALIAN WINEMAKING. PAYING TRIBUTE TO THAT MASTERSTROKE, WE DEMONSTRATE OUR PASSION FOR REGIONAL DISCOVERY AND WINEMAKING ARTISTRY. THIS RANGE OFFERS THE ULTIMATE EXPRESSIONS OF VARIETAL CHARACTER AND CHAMPIONS THE DIVERSE REGIONAL TERROIR WHERE EACH VARIETAL SHINES.

CABERNET SAUVIGNON 2021

REGION

Coonawarra

VINTAGE CONDITIONS

The season leading up to vintage 2021 in Coonawarra was mild and relatively dry with very stable weather conditions. Dry conditions continued right through summer, although several small rainfall events during were beneficial to the general vine health and soil moisture. These climatic conditions led to long and steady increases in maturity levels, allowing winemakers to pick at optimum levels for ripeness and flavour, and thus having all the hallmarks of an incredible vintage.

COLOUR

At release, the wine is a deep crimson red.

NOSE

The wine displays highly fragrant, distinctive regional expression of blackcurrant, mulberry and choc-mint along with savoury spice and cedar tobacco notes from French oak maturation.

PALATE

The wine displays assertive, mouthfilling flavours of blackcurrant, mint and dark chocolate around a graceful, silky tannin structure and a thoroughly enjoyable long and persistent finish.

OAK MATURATION

Following extended skin contact over a 6 week period, the wine was then matured in high quality, tight grained French oak barrels (a combination of new and 2 to 3 year old) for 16 months before being bottled.

CELLARING NOTES

Crafted for immediate enjoyment but will cellar over a long term under ideal conditions.

TECHNICAL DETAILS

Alcohol	14.5%	Acid	6.70g/litre
PH	3.60	Residual Sugar	0.60g/litre

