

TASTING NOTES



WAKEFIELD® ESTATE

WITH THE FIRST PLANTING OF OUR VINEYARDS IN 1969, WE SET OUT ON A JOURNEY TO CREATE AUTHENTIC ESTATE GROWN WINES. NOTHING PREPARED US FOR ITS OVERWHELMING SUCCESS, WITH THE FIRST VINTAGE AWARDED A GOLD MEDAL IN EVERY NATIONAL WINE SHOW ENTERED. WHILE THE RANGE HAS SINCE GROWN TO INCLUDE MORE VARIETIES, EVERY BOTTLE IS STILL CRAFTED AT OUR CLARE VALLEY ESTATE WITH THE SAME CARE AND ATTENTION AS THAT VERY FIRST VINTAGE.



CABERNET SAUVIGNON 2019

REGION

Clare Valley / Limestone Coast

COLOUR

At release the wine is a deep red with a vibrant purple hue.

NOSE

The wine has an aroma of rich blackcurrant, subtle spice, tomato leaf and a touch of eucalypt. French oak maturation is also evident with subtle aromas of cedar and dark chocolate.

PALATE

This is a wine of great intensity. It has distinctive blackcurrant and cassis fruit flavours. Subtle oak characters of cedar cigar box and spice are also evident. The tannins are fine and elegant – a hallmark of the varietal. The palate is well balanced, complex and fulfilling and lingers on the finish.

OAK MATURATION

Post MLF the wine was matured for up to 12 months in French oak barrels (10% new and remaining in 1 to 4 year old) prior to final blending and then preparation for bottling.

CELLARING NOTES

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

TECHNICAL DETAILS

Alcohol	14.5%	Acid	6.30 g/litre
PH	3.60	Residual Sugar	1.10 g/litre