

Inkberry is crafted from our Mountain-Estate vineyard on the rugged Western side of Australia Great Dividing Range. The cold mountain air that once settled over the goldfields in Australia own wild west now nurtures the grapes in one of Australia best wine regions. Made from vines planted on ancient soil. Inkberry grapes get the first rays of sunlight that reach the slopes of our mountain estate giving the wines rich, fruit-forward flavours and a dark, inky complexion that can only occur through a methodical cool-climate ripening. Aged in American oak, Inkberry wines are softly textured with intricate spice flavours with elegant, yet persistent tannins.



## 2017 inkberry cabernet sauvignon

100% Cabernet Sauvignon blend:

region: New South Wales, Australia

Mid March 2017 harvest:

The Cabernet blocks we chose for this wine were selected winemaking: on dark fruit flavours and fineness of tannin. Fruit was de-

stemmed, then put straight into warm ferment, with twice daily pump over of skins. Wine was pressed off skins when ferment was dry and desired palate weight and tannin extraction was achieved. Then oak matured with French and American oak for 9 months. Following oak maturation, the

blend was lightly egg fined, then filtered prior to bottling.

Debbie Lauritz. B Ag. Sci. (Oen) winemaker:

Deep ruby with a vibrant purple edge. appearance:

aroma: Ripe stewed plums on the nose, with a touch of prunes.

palate: Full bodied with ripe plums, sweet cassis fruits; juicy ripe

> mid palate sweetness, subtle oak adds texture and weight. Fine, persistent tannins give the wine structure and length.

cellar: Up to 5 years.

serve with: Beef stew, pot roast or grilled veal, lamb or beef with dark

mushroom sauce, red wine reduction or hearty peppercorn

sauce

13.5% 8.0SD alcohol:













