



# SCAR TREE

LANGHORNE CREEK

wine name: 2016 Scar Tree Cabernet Sauvignon  
 winemaker: Viv Knight  
 colour, bouquet, palate: Deep purples and reds in colour. Elegant and medium bodied with aromas and flavours of wild berries, mint, cassis and raspberry. The tannins are fine and chalky and the wine finishes dry with a long lasting Cabernet impression.

food suggestions: Australian lamb  
 cellaring: Drink now.  
 viticulture: The Cabernet vines are 15-25 years old and all grown on the deep alluvial flood plain soils close to the Bremer River. Single wire trellis system with mechanical hedging and hand clean-up. Very low yields from the 2016 vintage resulting in tiny berries with great intensity.

vinification + maturation: Vinified in small open top fermenters with pump overs three times a day for 7-10 days. Minimum of 12 months in used (3-6 year old) French.

Analysis  
 Alc = 14.00  
 pH = 3.47  
 TA = 6.36

