



Lime Cave Cabernet Sauvignon 2021

The Name

The wine takes its name from our 60m cave, hand dug in 1916 to grow mushrooms in the solid limestone hill that is now home to the estate vineyards. Above this cave, on the crest of the hill, there are 19 rows of “Reynella Selection” Cabernet Sauvignon vines. Planted in 1972, these vines are associated from those brought into South Australia by John Reynell over 150 years ago.

Vintage Conditions

McLaren Vale's 2021 vintage was high yielding of great quality. We believe that the quality levels were some of the best in twenty years. A mild winter and sunny conditions saw good budburst and flowering around October.

Two rain events in late January and early February were enough to freshen the leaves prior to harvest.

Colour & Aroma

Bright ruby red in colour. Blackcurrant, dark florals and tomato leaf aromas.

Palate

Intense blackcurrant and herbal characters that lead into toasty oak and grippy tannins. A balance of fruit, oak and tannin that is displaying excellent length. Hints of mixed spice. Full bodied yet understated.

Pairing

Lamb backstrap served over Tuscan Kale and spring peas.

Technical Notes

Varietal Composition	Region (GI)	Alcohol
Cabernet Sauvignon 100%	McLaren Vale	14 % Alc./Vol.
Residual Sugar	TA	pH
1.01g/L	7.4g/L	3.44

Winemakers

Kate Petering
Mark Maxwell

Winemaking Notes

18 months in new (15%) and seasoned French oak. Will mature for a further 10 years if cellared correctly. Fermented in small open fermenters, with extended time on skins.