

Single Vineyard

Lime Cave Cabernet Sauvignon 2019



The Name

The wine takes its name from our 60m long man-made cave, dug to grow mushrooms in 1916 into 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 originate from those brought into South Australia by John Reynell over 150 years ago.

Vintage Conditions

McLaren Vale's 2019 vintage was low yielding but of a very high quality. A very dry winter and a cool spring resulted in poor budburst and flowering around October. In December we experienced amazing gusts of wind, which damaged someof the newly formed bunches.

Then followed a heat wave which continued to reduce the crop levels. Lower yields have the benefit of increasing colour density and structure, so although the tonnes are less than most previous years, the quality is very good.

Colour & Aroma

Dark purple in colour with aromas of blackberry and dark chocolate.

Pairing

Roasted pork belly with Asian greens.

Palate

A generous palate with red currant, cranberry and cherry with integrate cedar oak. Flavours are persistent on the finish with soft and integrated tannins.

Technical Notes

Varietal Composition: Cabernet Sauvignon 100% Region (GI): McLaren Vale

Oak Maturation:

18 months in new and old French oak

Alcohol:

14.5% Alc./Vol.

TA:

pH:

6.8g/L

3.46

Winemakers:

Kate Petering & Mark Maxwell

Winemaker comments:

Lengthy time in oak helps to soften the tannins. This wine is made to enjoy upon release, however it is expected that it will continue to mature for the next 10+ years.