



THE CAPTAIN





750mL





2018 Cabernet Sauvignon

The Captain is uniquely grown on the Willson River flat with fertile dark alluvial soil. After harvest, the grapes spent 7-8 days in open static fermenters with 20% spending a further 2 weeks on skins to gain further depth and complexity. This was followed by maturation in new and second use French oak barrels for 20 months.

This wine is an outstanding example of the Cabernet Sauvignon variety. Exhibiting characters of blackcurrant and mulberry with wonderful depth of fruit, subtle oak and an elegant structure, with careful cellaring this wine will age gracefully over the next 8-10 years.

James Halliday Wine Review- 94 points.

Pair with marinated rib eye steak and roasted vegetables.

Bottle Price \$39 *\$8 bottle corkage when consumed at the cellar door.

