

SALOMON

DARK PEARL

CABERNET SFM 2021



GRAPE VARIETIES

87% CABERNET SAUVIGNON,
7% CABERNET FRANC; 6% MERLOT

ALCOHOL

14,5 %

RESIDUAL SUGAR

0,5 G/L

ACIDITY

6,9 G/L

AWARDS

Australian Wine Companion 93 P

AVAILABLE BOTTLE SIZE

0,75 L

SITE

The Fleurieu Peninsula is bordered by the ocean and has everything from rolling hills to historic coastal towns. The vineyards on the Fleurieu Peninsula extend south of Adelaide, including McLaren Vale, Adelaide Hills and the Southern Fleurieu Peninsula. A place where you can hike through ancient forests, surf amazing breaks and laze on sandy beaches.

VINIFICATION

Harvest fourth week of March 2021. All grape varieties are fermented separately in open fermenters between 12 and 18 days, then into barrels, aged for 18 months in 300-liter hogsheads, French oak, approx. 10% new oak. Blended in October 2022; 560 doz. bottled in December 2022.

TASTING NOTES

Tasting note Bright crimson-purple hue; an extremely attractive and pure rendition of cabernet in this vintage, that resulted in an elegant, medium-bodied wine.

FOOD PAIRING

Roast lamb, roast beef;

SHELF LIFE

Aging potential 10 years.

SERVING TEMPERATURE

16°-18°C

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