SALOMON



FINNISS RIVER

CABERNET SAUVIGNON 2019
BRAESIDE VINEYARD

GRAPE VARIETY ALCOHOL RESIDUAL SUGAR 100% CABERNET SAUVIGNON

13.5 % 0,5 G/L 7,4 G/L

ACIDITY AWARDS

James Halliday 95 P – Robert Parker 94 P –

James Suckling 92 P SIZE 0.75 L

AVAILABLE BOTTLE SIZE

SITE

In the Finniss River environs, sweltering midday heats are balanced by cool afternoon winds. The nearby Southern Ocean sends in cold sea air each night, a decisive factor in the aromatic development of the grapes.

The wine growing area of Finniss River extends along the southeast shoulder of the Adelaide Hills, part of the Fleurieu Peninsula. Braeside vineyard is the most elevated vineyard within our Salomon vineyards in Finniss, approximately 150m above sea level. The soil composition consists of a thin pinkish mix of gravel and glacial sand in the topsoil, and calcareous red and orange clay in the subsoil.

VINIFICATION

Harvest mid of April 2019. This single vineyard wine is fermented in open fermenters for 5 weeks then goes into barrels, aged for 18 months in 300-liter hogsheads. Approx. 20% new oak, exclusively French oak, mostly Taransaud.

TASTING NOTES

Deep purple. A savoury blackcurrant fruit on the palate. Fine grained tannins establishing its pleasantly earthy style, sure to welcome food. Well integrated oak with firm tannins. Long, nuanced finish.

FOOD PAIRING

Lamb chops, roast lamb, roast beef, steak;

SHELF LIFE

Excellent ageing potential, thirty years +.

SERVING TEMPERATURE

16°- 18°C; Decanting recommended.

SALOMON ESTATE

AUSTRALIAN ESTATE WINES PTY. LTD. 829, MCLAREN VALE SA 5171 AUSTRALIA TEL +43 2732 83226-0 OFFICE@SALOMONWINES.COM WWW.SALOMONWINES.COM

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