

FIRST DROP

FIRST DROP 'MOTHER'S RUIN' CABERNET SAUVIGNON

MCLAREN VALE • SOUTH AUSTRALIA • BAROSSA • AUSTRALIA

TECHNICAL DETAILS

The Estate

The fruit is crushed/destemmed and fermented at temperatures ranging from 20- 25°C for 10 days on skins. The ferment is managed by a variety of techniques, including 'aerative pump overs' and 'drain and returns' which assist in extracting colour, avour and tannin from the grapes.

Wine Making

In stark contrast to the previous year, the growing season started in the middle of a wet year. Annual rainfall was 150% of the long term average, with winter rainfall at 143% and spring rainfall at 198%. The resulting wet soils, combined with a cooler than average spring and early summer meant the vines grew slowly but healthily, and owering/set was good.

Food Suggestions

Pairs well with beef, lamb, and poultry dishes.

TASTING NOTES

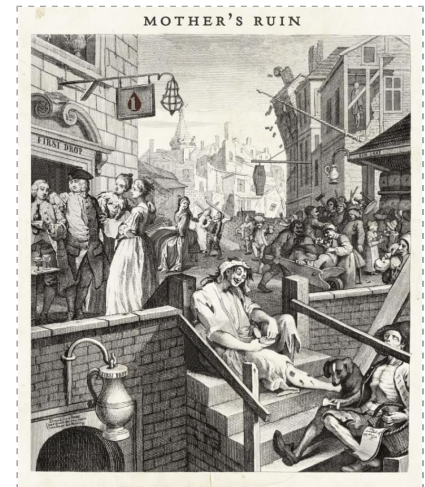
This restrained, well balanced expression of McLaren Vale Cabernet Sauvignon is an ode to the 'luncheon claret', but it's not as green and austere as that favourite lunchtime libation at the gentleman's club. Early picked fruit from a vineyard with good breeding in the Willunga foothills results in an elegant, varietal style with classic First Drop drinkability.

100% Cabernet Sauvignon grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
 - ABV%: 14.5
 - Class: Red
- ## REVIEWS

Wine Spectator | 92

James Suckling | 92

WWW.FIRSTDROPWINES.COM/ABOUT

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

