



BROWN HILL

2016 Ivanhoe Reserve Cabernet Sauvignon



Wine Specs

Vintage:	2016
Varietal:	Cabernet Sauvignon
Harvest:	22 th March – 5 th April 2016
Acid:	5.7 g/L
pH:	3.6
Bottled:	November 2017
Alcohol:	14.0%

Tasting Notes

Colour:	Deep, dark red with purple notes
Nose:	Plum, black berries, cassis and slate
Palate:	Rich blackberry, dark cherry. Long fine tannin.
Cellar:	10 years

Vineyard Notes

A warm dry spring and summer meant that the vines got off to an early start however a midsummer rain event pushed the harvest dates back. All red varieties benefitted from this extended maturation developing fine, ripe tannins.

Production Notes

The grapes were handpicked at a variety of ripeness levels over 14 days. The fruit was destemmed, hand sorted, crushed and then transferred to fermentation tanks. Yeast was added to initiate fermentation which took approximately 10 days at 25 degrees. After the completion of fermentation the wine was pressed off the skins and transferred to both tanks and barrels to undergo malolactic fermentation. Once completed the wine was aged for 18 months in French oak barriques of which 35% were new.

Food Pairing Notes

Char grilled eye fillet with field mushroom sauce.

Winemaker: Nathan Bailey, Haydn Millard