

## Matilda's Ghost ~ Cabernet Sauvignon

**Vintage:**

2016

**Alcohol:**

14.0%

**Region:**

Coonawarra

**Grape Varieties:**

Cabernet Sauvignon (100%)

**Colour:**

Deep red colour with purple tinge

**Bouquet:**

Nose exhibits dark blackberry, blueberry and cassis fruit, plush and balanced. Complex toast and vanilla notes from the French oak add to the nose along with a faint note of crushed vine leaf. Dense and powerful, reflecting a brilliant 2016 vintage in Coonawarra

**Palate:**

The palate is full with rich flavours of sweet black fruit, coffee and dark chocolate. Firm and structured in the middle but finishing with great length and soft tannins.

**Cellaring:**

Can be enjoyed upon release but will benefit from careful cellaring

**Food Match:**

Ideal with venison cooked rare with roasted potatoes or eye fillet on sautéed wild mushrooms

**Notes from the Winemaker:**

*The Matilda's Ghost Cabernet Sauvignon has been sourced entirely from vineyards on terra rossa soil at the southern end of Coonawarra. This fruit was fermented in 10-tonne static fermenters with half the blend spending extended time on skins before maturation for 18 months in superfine French oak barrels from Sylvain, Taransaud and St Martin Cooperages.*

**Awards:**

2019 Gold Medal;

China Wine & Spirits Awards (Best Value)

2018 Silver Medal;

(2016 Vintage) Melbourne International Wine Competition

