



MILDARA

LIMESTONE COAST

Cabernet Sauvignon

Mildara first released wine in the late 1800s, and was amongst the earliest pioneers of the internationally renowned Coonawarra region of South Australia's Limestone Coast in the 1950s.

Mildara has crafted many superb Cabernets since the release of its original 1963 vintage. Dubbed 'Peppermint Pattie' when released due to its obvious chocolate and mint characters, the wine gained a reputation as being one of the finest crafted in the country. In every vintage the Mildara winemaker endeavours to recapture the qualities and produce a wine reminiscent of this iconic Cabernet.

This medium bodied Cabernet Sauvignon shows regional varietal aromas of bright ripe cherry, mulberry, and dark chocolate with a delicate mint lift. This is an elegant wine of grace and varietal distinction.

WINEMAKER COMMENTS

WINEMAKING: Cabernet Sauvignon grapes were gently harvested into 4 tonne bins and delivered to the winery. After destemming and crushing, vineyard blocks were fermented separately on skins in a combination of open and static fermenters. A regime of pumping over or plunging was utilized to release the flavour and colour from the skins and pulp.

GRAPE VARIETIES: Cabernet Sauvignon

VINEYARD REGION: Limestone Coast

COLOUR: Rich dark ruby red colour.

NOSE: This wine shows regional varietal aromas of bright ripe cherry, mulberry, and dark chocolate with a delicate mint lift. These aromas are enhanced by fragrant cedary cigar box oak notes, derived from maturation with oak.

PALATE: The palate is velvety, long and focused, with lingering flavours of blackcurrants, mulberry and red cherry, and an array of complex characters such as coffee grounds and chocolate mint. Maturation with oak has resulted in a medium bodied, finely textured wine with regionally distinct, dusty Cabernet tannins. This is an elegant wine of grace and varietal distinction.

MATURATION: Matured with French and American oak.

SUGGESTED FOOD PAIRING: Roast leg of lamb with mint sauce.