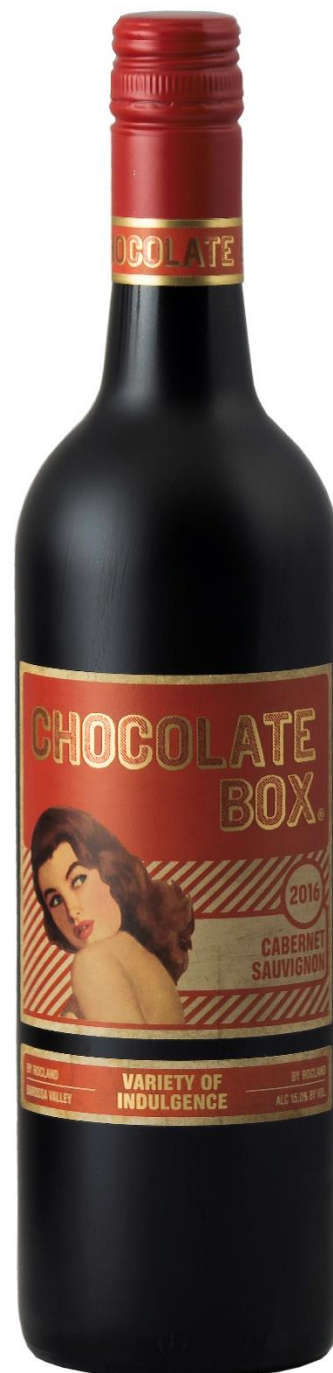




# CHOCOLATE BOX CABERNET SAUVIGNON 2016

GRAPE VARIETY:	100% Cabernet Sauvignon
VINTAGE:	2016
REGION:	Barossa Valley
OAK MATURATION:	French Oak
TYPICAL ANALYSIS:	14.6% Alc/vol, 3.68 pH, 6.3 g/L TA
OPTIMAL DRINKING:	Drinking well now, but structured tannins ensure that this wine will cellar well for 5 years.
COLOUR:	Deep garnet red.
BOUQUET:	Chocolate, Cassis and dried herbs.
PALATE:	Lively dark fruits, spice and chocolates.
VITICULTURE:	2016 was a mild vintage with a brief heat spike in late January, subsiding to a prolonged, gentle ripening season.
WINEMAKING:	The parcels of premium Barossa Cabernet Sauvignon used in this wine were open fermented before being gently pressed and racked to barrel.
STORAGE/MATURATION:	Matured in a selection of seasoned French oak.
FOOD MATCHES:	Fillet Mignon.



2017  
NEW  
ZEALAND  
WINE SHOW  
SILVER

2017  
BAROSSA  
WINE SHOW  
SILVER

92 POINTS

