

MIRROR

OAKVILLE CABERNET SAUVIGNON 2017



WINEMAKING:

Hand harvested at peak ripeness of small concentrated clusters, from middle-aged vines rooted in the red dirt of clay loam soils on a gentle slope between the rising foothills and the valley floor. Traditional fermentation with 22 days on the skins, followed by native malolactic fermentation over the first 6 months, stirred in barrel, with a total of 29 months aging in 70% new French oak.

TASTING NOTES:

Dark fruit, brooding with black olive, toasted oak, and black licorice. A touch of violet opens to an energetic lift on the mid palate - stewed cherries and roasted capsicum - with tapering tannins and great acid structure. A meal eater's wine, sure to pair perfectly with almost any braised short rib or grilled tri-tip that's worth setting a fine table and inviting friends.

TECHNICAL DATA:

Varietal: 100% Cabernet Sauvignon

Vineyard: Skellenger Vineyard

Appellation: Oakville

Alcohol: 15.0 %

Total Production: 364 cases

Retail: \$95.00 / 750 mL