



katherine hills

Katherine Hills brings you richly balanced, ready to drink wines with full fruit aromatics, delicious palate weight and great length of flavour.

Now packaged with the award winning Lean and Green™ bottle. Same premium look but 18% - 28% lighter, less water, less energy, more freight efficient.



CABERNET SAUVIGNON

VINTAGE	2009
REGION	South Eastern Australia
COLOUR	Dark cherry with a purple hue
BOUQUET	Ripe, dark berry fruits with hints of liquorice and spice
PALATE	Lush blackberry and plum with choc-mint undertones lead to a rich, soft, generous palate showing great length
WINEMAKING TECHNIQUES	<p>Grapes are picked on both colour and flavour development. Picked at night to enable a cold onset to fermentation. Once crushed they are then fermented for 7-10 days at around 20 degrees, in small batches using neutral yeast, to allow regional fruit expression.</p> <p>The ferment is then pressed using an airbag press. A soft pressing is used, so we do not extract the bitter tannin, producing a fruit driven style of wine.</p> <p>After we have pressed the wine, it is allowed to go through natural malolactic fermentation. Following maturation the wine is blended and prepared for bottling.</p>
ALCOHOL	13.5%
PH	3.53
ACIDITY	6.5 g/L
SUGAR	1.8 G/F
WINEMAKER	Justin Coates
FOOD MATCH	Herbed Beef Rib Roast