

# 2012 Mythology Cabernet Sauvignon

The Mythology Cabernet Sauvignon is a tribute to ancient practices, with its own origin embedded in the richness of the Coonawarra soils and the artistry of traditional winemaking techniques.

## Colour

Brilliant deep crimson red with purple hues.

## Aroma

Beautifully ripe blackberries, fresh dark summer berries and just a hint of fresh mint and cacao.

#### Palate

Dark fruits mingle with vivid flavours of raspberries and plums, dark chocolate and coffee beans. Intensely full bodied with silky tannins, complemented by well-balanced French oak and a long structured finish.

## Winemaking

Excellent winter and spring rainfall with even summer temperatures resulted in a near perfect growing season for Vintage 2012.

The selected parcels of ultra-premium fruit were fermented individually in 4.5t open fermenters. The wines were pressed off to barrel to complete primary alcoholic and malolactic fermentation and then initially matured separately for 12 months. Primary blending and a further 14 months of maturation have allowed the individual components to harmonise into a balanced yet powerful wine.

#### Cellaring

With careful cellaring, this wine will gracefully age for the next 15 years.

#### Food matching

Enjoy with a mustard and herb beef wellington and a rich red wine jus.

**Region** Coonawarra

## **Technical Information**

Alc/Vol: 14.0% pH: 3.45 Total Acidity: 6.50g/l Winemaker Shannon Sutherland BAppSc (Wine Science)

