



JACK ESTATE

2013 Mythology Cabernet Sauvignon

The Mythology Cabernet Sauvignon is a tribute to ancient practices; its origins are in the richness of the Coonawarra soils and the artistry of traditional winemaking techniques.

Colour

Intense crimson red.

Aroma

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

Palate

Dense dark fruits with brilliantly aromatic flavours of raspberries and plums, dark chocolate and vanilla bean. Intensely full bodied with silky tannins, complemented by well-balanced French oak and a wonderfully long structured finish.

Winemaking

The warm dry summer followed by a wonderfully cool autumn allowed for beautifully formed bunches to be picked with optimal flavour and ripeness.

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 initially matured separately for 18 months. Primary blending and a further 22 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

Wood fired goat shoulder marinated in Baharat (Lebanese seven spice), garlic, and preserved lemon.

Region

Coonawarra

Technical Information

Alc/Vol: 14.5%

pH: 3.50

Total Acidity: 6.90g/l

Winemaker

Shannon Sutherland

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