



# JACK ESTATE

## 2015 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 with purple hues.

### Aroma

Dense dark fruits with brilliantly aromatics of plums, fresh mint and tobacco leaf.

### Palate

Intensely flavoured with chocolate-coated blackberries, currants, mint leaf and refreshing leafy cabernet nuances. It's full bodied and rich, with the cedary sweet toasty French oak adding another layer.

### Winemaking

A winter with average rainfall was followed by a not so typical Spring. Spring being very dry and one of Coonawarra's warmest, advancing flowering by 2 weeks. Fortunately the warm and dry flowering promoted a fast and even berry set. This warm flowering provided even maturity at harvest with no green berries.

The selected parcels of ultra-premium fruit from the sub-regions of Racecourse and Glenroy were picked in the last week of April, and 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 20+ years.

### Food matching

Braised beef, moussaka, lamb roast or bacon and cheese burger.

### Region

Coonawarra



### Technical Information

Alc/Vol: 15.0%

pH: 3.53

Total Acidity: 7.04g/l

### Winemaker

Conrad Slabber