



Cabernet Sauvignon 2013

Jim Ingoldby established Ingoldby Wines in McLaren Vale in 1973. Since that time, Ingoldby Wines have made a succession of award-winning wines in the traditional McLaren Vale style. The region is renowned for producing concentrated, full flavoured fruit, delivering red wines that are approachable in their youth with the ability to improve with time in the cellar.

Individual vineyard parcels were fermented separately in various fermenters. The parcels were pressed off skins once fermentation was completed with selected parcels matured in seasoned oak to bring complexity to the blend, while other components remained in tank to bring freshness and fruit lift. Prior to blending, each component was reassessed to ensure that the right balance of lifted fruit and complexity was achieved.

Winemaker: Kate Hongell

Vineyard Region: McLaren Vale

Vintage conditions: 2013 vintage in McLaren Vale was once again exceptional. Good winter rainfall set the vines with great soil moisture leading into the growing season. A hot spell in January certainly sped up ripening of the grapes, and there was a mad rush to pick at optimal maturity.

Harvest date: March 2013

pH: 3.57

Acidity: 6.9g/L

Alcohol: 14.5%

Residual sugar: 0.6g/L

Bottling date: June 2015

Peak drinking: Drink now, or cellar for five years

Grape variety: Cabernet Sauvignon

Maturation: Parcels of this wine were matured with seasoned American and French oak barrels while un-oaked portions was retained to keep the wine's vibrant fruit characters.

Colour: Ruby red

Nose: A vibrant bouquet with dark fruit aromas of blackberry and plum.

Palate: Plush and generous with cherry flavours and a savoury oak finish.

