

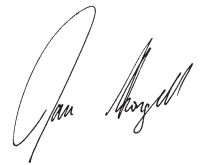
FAITHFUL TO TASTE, NOT CONVENTION SINCE 1979.

## 2016 VSV RUEDIGER CABERNET SAUVIGNON

Over the past decade, some special pockets of land have consistently stood out to the winemakers for their quality and individual character. Fruit from these vineyards was set aside, and made in small batches to highlight this character as single vineyard wines. The commitment of each grower is recognised with their signature on the label.

Our tightly held VSV - Very Special Vineyard - wines are only made in exceptional years when a single site delivers the ultimate harmony of varietal and region.

This Cabernet is a blend of two low yielding vineyards tended by Dudley and Trevor Ruediger, situated to the north of Nuriootpa on either side of Research Road, which neatly bisects the Light Pass and Ebenezer districts of the Barossa. To the east in Light Pass, the Cabernet grows on light sandy loam, and to the west in the Ebenezer district it grows on red, loamy clay. The Ruediger vineyards have produced a wine of great style and strength, that showcases just how good Barossa Cabernet can be.

Ian Hongell, Chief Winemaker

### Winemaker's note

The colour is deep red, with aromas of lifted violet and cassis, fragranced by touches of briary fruits and dark chocolate. The palate shows rich and classic Barossa Cabernet tannin structure, giving a long length, balanced by flavours of blue fruits and cassis. Can be cellared until 2036.

### Vintage

The 2016 vintage in the Barossa began with warm and dry weather, no disease pressure and one magnificent rain event at the end of January. This was perfectly timed for veraison and flavour development of the grapes.

### Vineyards

Dudley and Trevor Ruediger's Research Road vineyard in the northern Barossa Valley.

### Winemaking

Fermented and kept on skins for two weeks. Following pressing and clarification, the wine was matured in French oak hogsheads for 15 months.

### Enjoy

The ideal match with richer dishes such as duck, goose and game. Try with Peking Duck pancakes, grilled spicy Italian sausages or venison pie.

### Analysis

Alc/Vol 14.5% TA 6.50g/L pH 3.58 RS 0.48g/L\*

\*Glucose & Fructose

