



MONTEPERLE

2018 Reserve Cabernet Sauvignon

BAROSSA VALLEY



Nestled in the Lyndoch sub-region of Barossa Valley, our Reserve Cabernet Sauvignon is exclusively sourced from Block 4. The cooler microclimate allows for extended ripening, developing exceptional complexity and an exotic character. With just 4,000 bottles crafted annually, this single-block wine represents a unique expression of Barossa Cabernet, destined to mature magnificently while showcasing the distinctive terroir of southern Barossa.



VINTAGE CONDITION

The growing seasons started off well, with winter 2017 rainfall higher than average but spring rainfall was lower than average. Drier soils, combined with warmer than average October and November days meant the vine canopies grew quickly. January and February were warm and dry. With summer rainfall 50% of average, we managed the soil moisture, and experienced less stress and subsequently delivered sound fruit and consistent yields.

TASTING NOTE

Ruby red in colour, the nose is classic Cabernet Sauvignon, showing complex leafy blackcurrant fruit and cigar box aromas from the new French oak. The palate is long and structured, the hallmark of this variety, with blackcurrant and cranberry fruit, with firm tea-leaf tannins. The oak plays a supporting role in tying all this together. This wine is built to age gracefully.



VARIETY 100% Cabernet Sauvignon, single block 4

ALCOHOL 14.1%

PH 3.52

ACIDITY 6.6 g/L

MATURATION 24 months in 100% new French oak

PEAK DRINK 2025 - 2040



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