



MONTEPERLE

2022 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 2022 vintage at Monteperle Vineyard showed remarkable resilience amid regional challenges. While frost and hail damaged much of Barossa Valley, Monteperle was protected by its early bud burst timing. The vineyard benefited from good winter rainfall, mild temperatures, and effective disease management. These conditions, along with a gradual ripening period without extreme heat, created excellent fruit development. The harvest yielded outstanding grapes, producing wines with distinctive character and complexity that highlight this vintage's unique qualities.

TASTING NOTE

Dark and brooding black forest cake, blackcurrant, chocolate, cassis, mulberry, and maraschino cherry on the nose. Powdery plush tannins with blackcurrant fruit drive the palate. Some earthy sanguine notes add complexity with a nice density on the finish. Some juicy dry tannins on the finish.



VARIETY 100% Cabernet Sauvignon, single block 4

ALCOHOL 14.9%

PH

ACIDITY

MATURATION 24 months in 40% new French and American oak

PEAK DRINK 2028 - 2048



703 / Level 7, 431-439 King William Street Adelaide SA 5000
74 Gods Hill Road Lyndoch SA 5351
www.monteperle.com.au