



CLIFTON

ESTATE

ESTATE CABERNET

BAROSSA
2016



THE BRAND

The Estate Range consists of wines from Australia's world famous Barossa Valley in South Australia. Grapes are primarily sourced from vineyards belonging to our family who has since the 1870's been involved in grape growing, farming and mining in the Barossa.

WINEMAKERS NOTE

Deep red with hints of garnet at the edge of the glass. Blackcurrant and liquorice fruit paired with subtle leaf and savoury spice on the nose. The palate is ripe and rich with balanced fruit and oak. Varietal flavours of cassis, nutmeg and plum lead to fine grained, savoury tannins.

VINTAGE

A warm dry spring led to into similarly dry conditions in December and January. The warm weather brought harvest on in the first week of February. A couple of good rain events led to milder conditions and a long even ripening period and excellent flavour development. The wine from 2016 show typical Barossa warmth and generosity and should age well.

WINEMAKING

The grapes are crushed and de-stemmed into fermenters. Yeast is added immediately once in fermenter and the ferments are pumped over twice daily to maximise colour, tannin and flavour extraction. Cooling is used to ensure ferment temperatures remain in the 22-25 degree Celsius range which will allow the fruit to display maximum fruit expression. Pressing then occurs approximately seven days after crushing and the wine is then put into French oak for maturation for up to 12 months.

ALCOHOL - 14.5% WINEMAKER - PETER KELLY