



2017 Curator Wine Co. Cabernet Sauvignon

The vineyard is comprised of heavy, dense dark brown & red clay soil over ironstone.

Situated in Marananga. The vines average around 18 years old.

Picked before daylight and destemmed to an open-top tank for fermentation, chilled down for a 24-48 hour cold soak then allowing to warm up and naturally ferment using indigenous yeasts. The ferment was gently hand plunged two to three times daily for approximately 7-10 days. Then basket pressed directly to seasoned USA & French oak with 3-4 weeks barrel fermentation with natural malolactic fermentation followed by 16-18 months maturation.

The wine was racked twice during this 18 months and then bottled unfined, unfiltered.

A splendidly expressed cabernet; the inviting bouquet shows dark fruit richness together with cocoa, cedar, dried herb and mixed spice nuances. The palate delivers wonderful weight and intensity, backed by fine texture and polished tannins. Generous, flavoursome and hugely appealing. At its best: now to 2027

Region: Marananga, Barossa Valley, South Australia

Variety: Cabernet Sauvignon

Alcohol: 15%

Production: 310 dozen

