

KILIKANOON, CLARE VALLEY, AUSTRALIA

MENTZENDORFF
wine shippers since
1858

TREGEA RESERVE CABERNET SAUVIGNON



DETAILS OF PRODUCTION

2013 was a classic Clare Valley vintage that featured warm days and cooler night temperatures, slowing down the harvest allowing both vineyards to be hand-picked at their optimum levels of ripeness and maximising the development of the cassis and tobacco leaf characters, fine tannins and balanced natural acidity. Low yielding fruit from two vineyards, (one positioned in the warmer Leasingham district and the other at the cellar door in the cooler, more elevated Skillogalee valley) were allowed to fully ripen. Once the hand-picked fruit arrived at the winery, it was gently crushed and fermented on skins until dryness using selected, cultured yeasts. Once dry, each batch was basket pressed into a selection of new and 1 year old French oak hogsheads and allowed to mature for 18 months in our cellars. Final composition and bottling occurred without fining or filtration.

TASTING NOTES

Inky red in colour, with youthful crimson hues. Aromas of fresh red berries, riper blackcurrent notes, hints of leaf and mint all meld seamlessly together, seductively supported classy French oak spices. On the palate the 2013 Tregea Reserve is textured yet taut with a linear palate, the noble flavours of cassis, tobacco leaf, nuances of liquorice and lively red berries all superbly combine, further enhanced and fleshed out by the wines lively acidity and fine grained tannins; a Reserve wine made for the ages.

HOW TO SERVE

Drinking beautifully now upon release but with the potential to cellar for at least 15 years. Pair with Turkish lamb stew with aubergine purée.

VINTAGE 2013
STYLE Red
BLEND OF GRAPES 100% Cabernet Sauvignon
WINEMAKER Kevin Mitchell
ALCOHOL 14%

