



WIL·OUGHBY
PARK
TRUTH WITHOUT FEAR
VERITE SANS PEUR

KALGAN IRONROCK

CABERNET SAUVIGNON / GREAT SOUTHERN / 2011

COLOUR

Bright mid-garnet.

NOSE

Deep nose of mulberry & blackberry, tobacco leaf and fine cedar.

PALATE

Very smooth. Classic medium bodied cool climate cabernet structure. Pure cassis, black olive and tobacco. Layered powdery tannins which will ensure this wine will age gracefully. Cellaring 15 — 20 years.

WINEMAKER COMMENTS

Hand selected bunches from the best patches of cabernet. De-stemmed, small batch fermented, some extended post fermentation maceration. Twenty months in French oak barriques.

FOOD PAIRING

It is an ideal food wine which would suit a wide range of red meat dishes from a simple country casserole, gourmet sausages off the barbeque through to the best rare fillet of steak.

VINTAGE NOTES

We were blessed with another excellent growing season in 2011, with a dry spring and summer, with the exception of a few showers in January which served mostly as a welcome refreshment for the vines but did raise some concerns of disease pressure. Temperatures were slightly above average but with no heat spikes which resulted in perfect ripening conditions for all varieties.



WINEMAKER: ANDRIES MOSTERT

GROWING AREA: KALGAN RIVER, GREAT SOUTHERN

BOTTLING DATE: JULY 2013

BLEND: 100% CABERNET SAUVIGNON

TITRATABLE ACIDITY: 6.6G/L / PH: 3.63

ALC/VOL: 13.5% / RESIDUAL SUGAR: 0.00G/L

MATURATION: 22 MONTHS IN OAK

OAK: 38% NEW FRENCH OAK BARRELS

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