

Matilda's Ghost / Cabernet Sauvignon

Notes from the Winemaker: The Matilda's Ghost Cabernet Sauvignon has been sourced entirely from vineyards on terra rossa soil at the southern end of Coonawarra. This fruit was fermented in 10-tonne static fermenters with half the blend spending extended time on skins before maturation for 18 months in superfine French oak barrels from Sylvain, Taransaud and St Martin Cooperages.



Vintage
2016

Alcohol
14%

Region
Coonawarra

Grape Varieties
Cabernet Sauvignon (100%)

Colour
Deep red colour with purple tinge

Bouquet
Nose exhibits dark blackberry, blueberry and cassis fruit, plush and balanced. Complex toast and vanilla notes from the French oak add to the nose along with a faint note of crushed vine leaf. Dense and powerful, reflecting a brilliant 2016 vintage in Coonawarra

Palate
The palate is full with rich flavours of sweet black fruit, coffee and dark chocolate. Firm and structured in the middle but finishing with great length and soft tannins.

Cellaring
Can be enjoyed upon release but will benefit from careful cellaring

Food Match
Ideal with venison cooked rare with roasted potatoes or eye fillet on sautéed wild mushrooms

2019 Awards
Gold Medal / China Wine & Spirits Awards (Best Value)



Previous Awards for 2016 Vintage:
2018 Silver Medal / Melbourne International Wine Competition
2018 Bronze Medal / China Wine & Spirits Awards