



Lime Cave Cabernet Sauvignon 2022

The Name

The wine takes its name from our 60m cave, hand dug in 1916 to grow mushrooms in the solid limestone hill that is now home to the estate vineyards. Above this cave, on the crest of the hill, there are 19 rows of “Reynella Selection” Cabernet Sauvignon vines. Planted in 1972, these vines are associated from those brought into South Australia by John Reynell over 150 years ago.

Vintage Conditions

McLaren Vale’s 2022 vintage will be recorded as one of the great years for the region, and though volume was down, flavours, colour and structure were all brilliant. The region was in excellent balance, especially compared to Eastern Australia which suffered at the hands of La Niña with excessive rainfall & flooding. After a predictably wet Winter, we progressed through a mild Spring with warm, sunny periods. At the end of November, we had a cold snap with rain & winds gusting over 100km/hour, which removed some emerging vine flowers, reducing the available number of bunches. Summer was excellent with warm, dry conditions & no 40°C days, and was followed by a perfect, warm Autumn, with harvesting starting a little later compared to recent years.

Colour & Aroma

Deep garnet in colour. Classic red currant, cassis, dark florals and leafy/herbal aromatics.

Palate

Concentrated cassis characters leading to delicate leafy and herbaceous characters, followed by elegant oak and black olive with chalky tannins. Good balance of fruits, oak and tannin that give excellent length. Hints of mixed cedar and spice. Beautifully structured medium to full bodied Cabernet.

Pairing

Grilled lamb chops, served with broccolini & smashed potatoes.

Technical Notes

Varietal Composition	Region (GI)	Alcohol
Cabernet Sauvignon 100%	McLaren Vale	14 % Alc./Vol.
Residual Sugar	TA	pH
2.6g/L	6.7g/L	3.52

Winemakers

Kate Petering
Mark Maxwell

Winemaking Notes

18 months in French oak (15% new). Vinified in small 2T open fermenters, with fermentation finishing after 8-10 days. Kept on skins for a further 8-10 days.
Will cellar for 10-15 years.