



Lime Cave Cabernet Sauvignon 2023

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

The 2023 vintage will be remembered by many as a challenging year in the vineyard, especially during Spring with regular rain events causing increased disease pressure. Fortunately, McLaren Vale’s vicinity to the ocean prevailed with sea breezes and lower rainfall than other regions reducing the mildew outbreaks. The cool spring gave way to a mild summer and long ripening period which allowed fruit to reach optimum ripeness with lower alcohol levels. Vintage began 2-3 weeks later than a ‘normal’ vintage, with yields lower than average. The slow ripening and cool temperatures provided perfect natural acidity in whites with fantastic colour in reds.

Colour & Aroma

Deep purple with dark brick hues. Unashamedly Cabernet with cigar box, cassis and clove.

Palate

Manages to evade the ‘Cabernet donut’ somehow with a dense core of fruit through the mid-palate. Mouth-coating tannins that are firm yet beautifully rounded give power and drive creating a long finish of dark fruit and savoury spice.

Pairing

Grilled lamb chops, served with broccolini & smashed potatoes.

Technical Notes

Varietal Composition	Region (GI)	Alcohol
Cabernet Sauvignon 100%	McLaren Vale	14.5% Alc./Vol.
Residual Sugar	TA	pH
2.5g/L	6.6g/L	3.53

Winemakers

Kate Petering
Mark Maxwell

Winemaking Notes

Harvested from two old Cabernet vineyards on the Maxwell property. Picked on the same day, vinified in small 2T open fermenters, with fermentation finishing after 8-10 days. Kept on skins for a further 8-10 days to build tannin and structure. Cellar for 10-15+years.