



The Orchard Cabernet Sauvignon 2023

The Wine

Not so many years ago, McLaren Vale to Willunga was as well known for almond production, with 5000 acres of orchards across the plains to the sea. With the rising reputation of McLaren Vale as a wine region, the vines won out and the almond orchards were replaced.

Our old almond orchard was the perfect site for a Cabernet vineyard. All that remains of the orchard is an avenue of snowy white blossoming almond trees on the fence line, a reminder of an industry gone by.

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 ruby with garnet hues. Aromas of tomato leaf, blackcurrant, mocha and bay leaf.

Palate

Lovely cassis and bay leaf follow through from the nose, complimented by bold black currant and earthy characters. Grippy tannins balance these bold flavours along with the fine acidity, leaving your palate with delightful herbal characters on the back palate. Full bodied without overwhelming.

Pairing

A butterflied leg of lamb, garlic & rosemary butter & served with crispy duck fat potatoes.

Technical Notes

Varietal Composition	Region (GI)	Alcohol
Cabernet 100%	McLaren Vale	14.5% Alc./Vol.
Residual Sugar	TA	pH
2.19g/L	6.5g/L	3.49

Winemakers

Kate Petering
Mark Maxwell

Winemaking Notes

Cabernet harvested from Maxwell vineyards and vinified with up to 12 days on skins post ferment to aid in tannin extraction, building structure and complexity..
Cellar for 10-15 years.