



YOU CAN TASTE IT FROM WHERE YOU ARE



Spice Trader Cabernet 2014

Just as the spice traders of old, we risk all in search of exotic flavours. We join you in the hunt for those elusive spices that fascinate our palates and capture our imaginations. Wine should be an adventure.

Winemaker: Ben Glaetzer
Region: Langhorne Creek
Soil: Sandy loam
Variety: Cabernet Sauvignon [100%]

Tasting Notes:

The dark colour comes from the ripe and dense skins of the Cabernet grapes in the warm autumn sun. It bursts with dark fruit flavours and is framed by smooth chocolate and vanilla with hints of fresh mint. A full-bodied red wine which is both rich and easy drinking.

Vinification:

The fruit was crushed into 8 tonne open fermenters and left on skins to cold macerate for three days prior to fermentation. The wine underwent its malolactic transformation in oak, was then racked and returned to French and American oak for a 12-month maturation. Blending was completed just prior to bottling.

2014 Vintage:

2014 followed the classic road of a late vintage accompanying a late Easter. Deep soil moisture from a traditional winter flood bolstered us against the warm summer days, as did the cooling Langhorne Creek winds. 2014 in Langhorne Creek is heralded as offering the best Cabernet Sauvignon in over a decade.

Alc/Vol: 14.5%
Age of vines: 25+ years
Maturation Vessel: French and American oak
Age of barrels: 1-3 years
Time in barrel: 12 months
Optimum drinking: 5-8 years
Suitable for vegans: Yes