



# Pearl

## RESERVE



**Pearl Reserve  
Coonawarra Old Vines Limited Release  
Cabernet Sauvignon**

**Growing Region:**

Coonawarra South Australia (30 year old vines).

**Vintage Conditions:**

A lower than average rainfall prior and during growing season meant that we saw an exceptional vintage in this wonderful aged Coonawarra vineyard near Naracoorte. The two blocks, both 30 years of age were harvested at the same time. This fruit is produced utilising techniques that limit water supply to maximise fruit expression in the final wine. Overall, a fantastic vintage throughout.

**Winemaking:**

Fermentation was carried out in classic open fermenters over 8 days. Juice to skin contact was maximised through the fermentation. Following final pressing, the wine was then moved to 50% French and 50% American oak for maturation over an average of 18 months.

**Tasting Notes:**

This wine displays a delightful deep brick red colour with some purple hues. A striking aroma of ripe plums, pepper and spice, supported by some elegant and restrained oak character. The hallmark of the wine is "balance". The palate is full and complex with the pronounced spicy, minty and wonderful characteristics for which the famous Coonawarra district has become renowned. This is a delightful example of Australia's famous Coonawarra Cabernet Sauvignon that will pair well with a wide range of cuisine.

**Cellaring:**

This brilliant Coonawarra Cabernet Sauvignon is a delightful young wine and can be enjoyed right now. Enclosed in a high quality state-of-the-art DIAM cork, further cellaring and reductive bottle development will be intriguing and rewarding given correct cellaring conditions over a 5-7 year, or even longer time frame.

