



Kilikanoon

2003 “Blocks Road” Cabernet Sauvignon

All fruit used in the 2003 Kilikanoon Cabernet Sauvignon was sourced from estate grown vineyards in the Watervale area of the Clare Valley. The majority of the fruit is dry grown and is both hand pruned and hand picked, yields averaging 2 - 3 tons per acre.

Traditional methods of vinification were used, fermentation taking place in small open fermenters and gently processed through a basket press. Once blended the wine matured in a selection of new and used French oak hogsheads for two years.

Appearance: Deep inky / crimson red with distinct purple hues.

Nose: A blend of violets, liquorice and small berry fruits on the nose integrated with subtle perfumed French oak flavours.

Palate: The palate combines leafy berry fruit flavours with hints of chocolate / liquorice that complex well with French oak. Wine has a tight acidity with a slightly drying firm tannin finish and a balanced alcohol smoothness that provides good palate length and persistence.

Cellaring potential of at least 10 - 15 years.

Alcohol: 14.5%

