

C. H. LANE – Limited Release Barossa Valley Cabernet Sauvignon

Per bottle: \$25.00

Region: Barossa Valley, South Australia **Vintage:** 2017

Variety: Cabernet Sauvignon



Summary

Extended cellar maturation before bottling gives this traditional Barossa Cabernet Sauvignon power and balance on the palate. Robust tannins provide a solid backbone for the flavours of brandied cherries, rich dark chocolate and roast coffee. Five years aging brings out the complexity of French oak and smokey cigar box characters. This is a big wine, ready to be enjoyed with richly flavoured meals.

Tasting Notes

Colour: The appearance is dark cherry red with garnet and mahogany hues on the rim consistent with a wine of this maturity.

Aroma: The bouquet is a complex array of well-aged characters. Earthy herbs, cigar box and roast coffee grounds are enhanced by sweet brandied cherries. There are hints of dark stone fruit with aniseed spice and dark chocolate adding sophistication.

Palate: The palate is full and firm with luscious chocolate and coffee on the middle. There's a solid tannin grip, softening with maturity to give warm mellow flavours of mushroom sauce and rich gravy reduction. The finish is long and dry.

Food Matching: With the benefit of five years maturation this Cabernet is ideal with slow roasted beef or lamb shanks served with a sumptuous gravy and crunchy roast potatoes.

Cellaring Potential: This wine has been cellar matured for four years and had a further twelve months in bottle prior to release. It is perfect for drinking now or over the next 5 years.

Other Information

- 12 x 750ml bottles
- Screw cap closure
- 14.5 % alc
- Exclusive to Grays Online