ESTD 1945

CALABRIA

FAMILY WINES

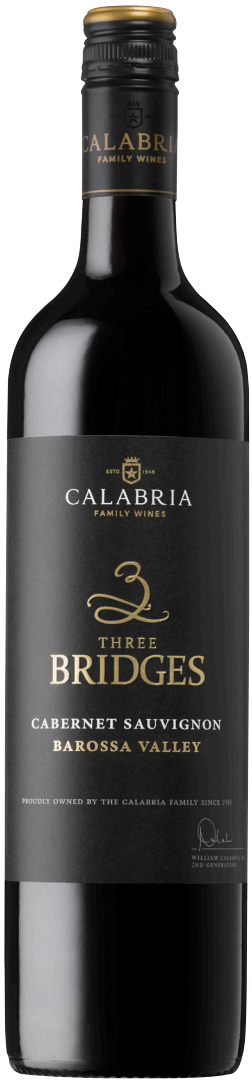
THREE BRIDGES

CABERNET SAUVIGNON

2024

Celebrating 25 years the Three Bridges range was born from Bill Calabria's dedication to creating a strong reputation for premium Riverina wines. The range now includes award-winning varietals from several of Australia's most renowned regions, including the Barossa Valley.

Each wine in the Three Bridges range begins with a commitment to selecting exceptional parcels of high quality fruit to deliver balanced full-bodied wines of outstanding character. The label pays homage to the three bridges built in the early 1900s, adjacent to the winery, supplying water from the iconic Snowy Mountain scheme to the vineyards of the Riverina, Australia.



Region: Barossa Valley, South Australia.

Vineyard: The grapes are from the family owned ' William Vineyard' and 'Sophie Vineyard' in the iconic Barossa Valley.

Bouquet: Fragrant notes of black currant and dark plum with distinct bay leaf notes, complemented by hints of licorice.

Palate: A full bodied, rich palate of blackberries and cassis pair perfectly with cedary oak and nuances of dark chocolate. The palate finishes with opulent dark fruits and lingering tannins.

Suggested Cuisine: Ideal accompaniment to rosemary marinated roast lamb.

Season: The 2024 vintage was characterised by drier than average growing season, with the warmer temperatures allowing the grapes to ripen with intense fruit characters, with ample and balanced acidity producing fresh fruit flavours.

Winemaking: "The fruit is harvested from low-yielding, 20 - 50 year old vines. Bill Calabria oversees all harvesting of fruit in the Barossa Valley. Transported to Calabria Wines in the Riverina and immediately the fruit is de-stemmed onsite, carefully leaving most berries intact. First fermented on skins, the wine then finishes primary fermentation in barrel. After malo-lactic fermentation, the wine is sulphured and left to mature for 12 months." - Emma Norbiato, Chief Winemaker.

Wine Analysis: Alc/Vol: 14.5% | pH: 3.7 | TA: 6.10g/L | Sugar: 1.1g/L

Cellaring: This wine is ready to enjoy now and has a cellaring potential of 7 years.