# Kings of Prohibition

## CABERNET SAUVIGNON


### TASTING NOTE
The deep purple colour is accentuated by vibrant red hues. This Cabernet Sauvignon is complex, with vibrant flavours of forest berries & plums with underlying savoury notes of spice French oak. The ripe berry characters flow smoothly onto the palate, combining with spices and vanilla oak and soft chewy tannins.

### SUGGESTED CUISINE
Roast lamb with fresh thyme, rosemary and sage, vintage cheddar cheeses.

### WINEMAKING
Fermented on skins in open top fermenters with daily pump overs, wine is then pressed to a stainless-steel tank to finish out alcoholic and malolactic fermentation. Matured on a mixture of French and America oak before being blended ready for bottling.

### WINE ANALYSIS
Alc/Vol: 13% | pH: 3.6 | Sugar 11.4g/L | VA 0.26 g/L | TA 6.73 g/L
SD Free 43 mg/L | SD Total 122 mg/L

**CELLARING** Delicious drinking now but will cellar well over 2 years.