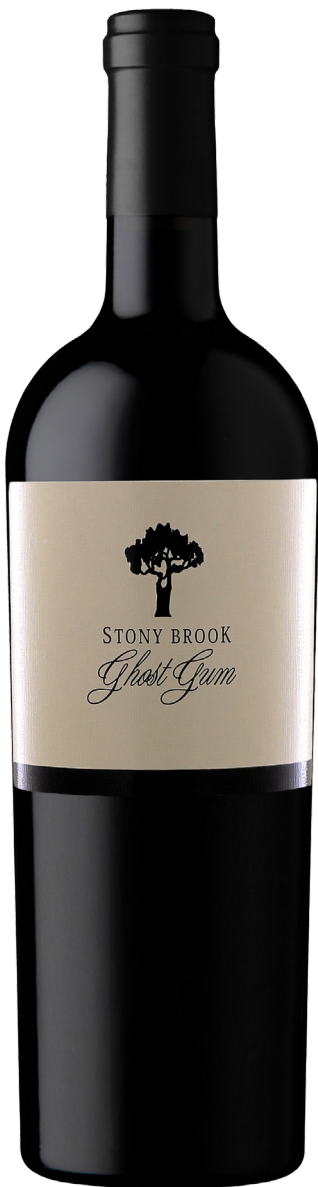




GHOST GUM 2021



WINEMAKER'S NOTES

WINEMAKER: CRAIG McNAUGHT

Two blocks of Cabernet Sauvignon grown on Stony Brook make up the complementary components for this exceptional wine. Extremely well-drained soils ensure maximum concentration and intensity. The bunches were harvested by hand at full ripeness, before being hand-sorted and cold macerated for 4 days. The individual berries were fermented in stainless steel, receiving four pumpovers a day. After pressing, the wine was transferred into 80% new French oak barriques, where spontaneous malolactic fermentation and a further 26 months of maturation took place. 2021 produced some of the finest fruit that we have seen from our Cabernet vineyards.

TASTING NOTES

Classic Cabernet Sauvignon aromatics of blackberries, pencil shavings and cedar are a few of the aromatics that make up the nose of this enigmatic wine. A surprisingly rich palate is balanced by long, dry tannins, fine acidity and perfectly-integrated oak in the finish. Cellar for 15 to 20 years from vintage.

ANALYSIS

Alcohol:	14.74 %
Sugar:	2.2 g/l
Acidity:	6.0 g/l
pH:	3.48