



GHOST GUM 2022



WINEMAKER'S NOTES

WINEMAKER: CRAIG M^CNAUGHT

Two parcels 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 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 24 months of maturation took place.

TASTING NOTES

The nose is captivating; rich layers of dark red fruit and cassis are intertwined with luxurious notes of dark chocolate, sweet oak, and toasted cedar. Floral hints of hibiscus lift the already alluring aromatic profile.

On the palate, the wine is vibrant and structured, with bright acidity that shows off the fruit and balances the plush, velvety tannins. The oak is assertive but wonderfully integrated, enhancing the wine's texture without overshadowing its purity. Long and focused on the finish, this Cabernet offers a harmonious interplay of power and finesse. Built for longevity, it will gain complexity and depth over the next 15 to 20 years.

ANALYSIS

Alcohol:	14.15 %
Sugar:	2.3 g/l
Acidity:	6.0 g/l
pH:	3.42