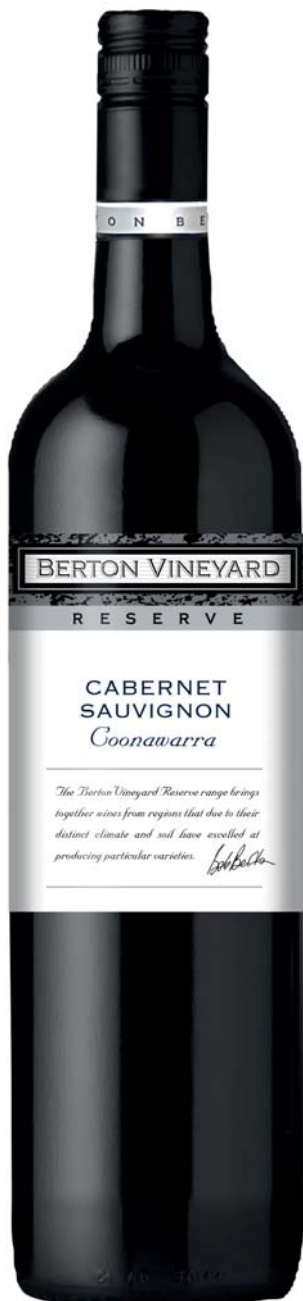




BERTON VINEYARDS



BERTON RESERVE 2016 CABERNET SAUVIGNON

The Berton Vineyard Reserve range brings together wines from regions that due to their distinct climate and soil have excelled at producing particular varieties.

Vineyard and Vintage: Good winter rainfall was a perfect start to the 2016 growing season. Above average temperatures resulted in early budburst with most varieties. The mild to warm and dry conditions continued with good rainfall in both November and December producing ideal conditions for veraison. February saw the arrival of hot dry conditions and with no rainfall or disease pressure, ripening accelerated quickly meaning the reds were harvested early. The 2016 reds are stand outs - rich ripe juicy wines with great length and great depth of colour.

Winemaking: After picking, we fermented in stainless vertical sweep arm fermenters for 8 days between 26°C and 30°C on premium French untoasted & toasted oak chips. The wine was then pressed at 0.5 baume through a bag press into stainless steel storage tanks and left to ferment until dry. Wine was then racked into stainless steel storage vessels with the addition of cultured malolactic bacteria. At the completion of secondary fermentation, each parcel was clarified via centrifuge into stainless steel storage. One parcel was then put into new and used French & American oak barrels for approximately 16 months while the second parcel was aged in tank on premium American oak staves for the same duration. We then barrel selected only the best parcels and looked at several different blends over numerous days until we worked our way to this amazing blend which we are very proud to present.

Tasting note: The Reserve Coonawarra Cabernet has an impenetrable black colour with a vibrant garnet hue. The aromas are powerful and complex with a wealth of fruit ranging from ripe blackcurrant and cassis with hints of nutmeg and cinnamon. The rich and harmonious palate displays abundant flavours of mint, prune and plum jam. These abundant flavours are underpinned by fine toasty French oak and defined by soft yet dense tannin profile.

Region: Coonawarra

Wine Analysis: Alcohol: 14.24% pH: 3.50
TA: 7.28 g/l RS: 4.8 g/l

Style: Full bodied red showing varietal fruit characters and integrated toasty oak.

Food Match: Perfect with Filet Mignon or rich pasta dishes.

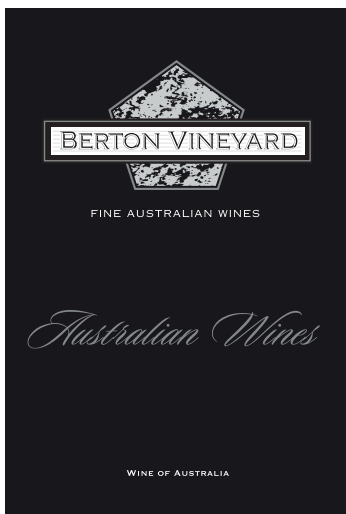
Cellaring: This wine has been made to drink now but will cellar for 5 to 10 years.

Winemaker,
James Ceccato



BERTON VINEYARDS

BERTON RESERVE CABERNET SAUVIGNON



Carton

PACKAGING DETAILS

Range: Reserve Range

Product: Cabernet Sauvignon

Approx. Case Weight: 8kg

Bottle Barcode No: 9335966000193

Carton Barcode No: 19335966003672

Bottle: Super Premium Claret - (AG-027)

Bottle Weight (grams): 732

Package Weight (grams): 1458

Bottle Dimensions (height x diameter): 329mm x 75mm

Carton Size: 6 pack

Carton Dimensions: 230mm x 156mm x 335mm

Slipsheet Configuration: 128 (domestic) - 84 (export)