

# CABERNET SAUVIGNON

## INGOLDBY

McLAREN VALE



The Ingoldby family has been associated with the McLaren Vale wine region for more than 100 years. However, it was not until 1973 that Jim Ingoldby adorned the label of some traditional McLaren Vale wines with the family name.

The Ingoldby Cabernet Sauvignon 2001 is rich crimson in colour with bright purple hues. Aromas of plums, cherries and red berry fruit with a hint of spicy, smoky oak are present on the nose. This rich, well-balanced wine shows chocolate and red berry flavours with a hint of spicy, smoky oak and good palate weight. This wine is soft and generous on the finish, with well-integrated tannins and cedary oak characters.

### VITICULTURE

Sourced entirely from McLaren Vale in South Australia. The 2001 vintage was warm throughout the region with fruit maturing slowly to produce small ripe berries with rich concentrated flavours and deep colour.

### WINEMAKING

Following crushing and de-stemming the must was fermented warm in 10 and 20t vinomatics to extract the rich colour from the skins and give added palate weight and soft tannins. The wine was then pressed off and part of the blend was matured in American and French oak hogsheads for a period of 13 months.

### CELLARING

Can be enjoyed now but will reward cellaring for up to 3 years.

### SUGGESTED FOOD

Baked lamb cutlets with a red wine jus.

### TECHNICAL ANALYSIS

pH: 3.55

Acidity: 68 g/L

Alcohol: 13.5%

Harvest Date: March-April 2001



THE HAND MADE WINES OF INGOLDBY. THEY'RE HISTORY IN THE MAKING