



2016 A66 Coonawarra Cabernet Sauvignon – Vinification and Tasting notes

Clytha Vineyard -2016 A66 Cabernet Sauvignon was sourced from our Riddoch Hwy 'Clytha' Block 3 vineyard in Coonawarra planted in 1994 by Tim Kidman. Several decades of careful tending to the vines by our family sees the vines producing outstanding quality Coonawarra Cabernet Sauvignon in every vintage.



Tasting Notes - 2016 A66 Cabernet Sauvignon displays an intensely deep purple hue with classic Coonawarra Cabernet aromas of bright lifted red fruits, cassis and spice. Heady flavours of dark chocolate and rich ripe blackberry fruits are well balanced by soft fine-grained tannins leading to a lengthy satisfying finish.

Vinification -A66 Coonawarra Cabernet Sauvignon was hand-picked at optimum berry ripeness and flavour then transported immediately a very short way to the neighbouring Glenroy Community Winemakers winery in the historic Glenroy shearing shed. The grapes were crushed and destemmed into a small (1t) static fermenter and allowed to commence fermentation with solely the indigenous wild yeasts. Hand plunging three times per day to both break up and keep the cap moist enables all the intense flavours and colours in the skins and ripe and soft tannins from the seeds to be expressed in the finished wine.

After several days the wine was pressed off skins and transferred to 50% new French oak 300L Boutes hogsheads for maturation. Over time, the oak integrates fully with the wine, softening and adding subtle textural complexity to both the bouquet and palate.

Tim and Sarah Kidman- owners and vigneron

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