

5 STAR WINERY
HALLIDAY'S WINE COMPANION 2017



MOPPITY *Vineyards*

*".. complex and
multilayered.. well
balanced. Smooth and
sensual" Wine Matrix*



**94
Points**



Lock & Key Single Vineyard Cabernet Sauvignon 2016

Varieties:	Cabernet Sauvignon
Region:	Hilltops NSW; The Hilltops climate is cool to moderate with low summer rainfall, allowing us to control vigour and optimise flavour development.
Viticulture:	Leaf thinned & shoot thinned. Yields are cropped at 2.5 tonnes per acre.
Winemaking:	Cold soaked pre-ferment, 9 day fermentation, 14 day extended maceration post ferment, barrel aged in new and used French hogsheads and barriques with multiple rackings to clarify, aerate (enhancing the sensory properties of the wine) and to help form Pigmented Tannins which improve mouthfeel and stabilize colour.
Awards:	94pts – Stephen Read, Wine Matrix 93pts – Sam Kim, Wine Orbit GOLD – Riverina Wine Show 2018

TASTING NOTES

Colour:	Deep, dark purple/red
Nose:	Lifted blackcurrant and juicy black cherries on the nose.
Palate:	A perfectly ripe and balanced Cabernet. There's a rich dark core of brambly fruit and nuances of aniseed and dark cocoa. A vibrant and elegant wine with fine supple tannins.
Comments:	We make every effort in the vineyard to promote fruit quality. Minimal irrigation, bunch-thinning and careful pruning ensures low yields of highly concentrated fruit.
Alcohol:	14%