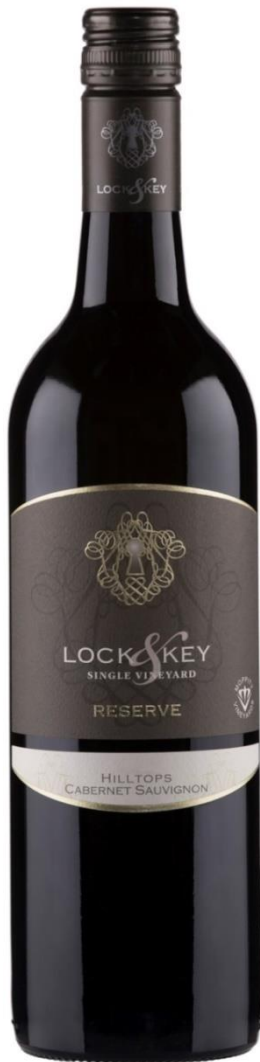




MOPPITY *Vineyards*

".. lovely fruit purity combined with elegant complexity." – Sam Kim,
Wine Orbit



Lock & Key Single Vineyard Reserve Cabernet Sauvignon 2018

Varieties: Cabernet Sauvignon

Region: Hilltops NSW

Viticulture: Shoot thinned, leaf thinned and crop reduced to 2.5 tonnes per acre. A high majority of fruit for the Reserve wines come from our premium 'Block 2'.

Winemaking: Cold soaked pre-ferment, 12 day fermentation, barrel aged in new and used French hogsheads and barriques for 12 months. Multiple rackings to clarify, aerate (enhancing the sensory properties of the wine) and to help form Pigmented Tannins which improve mouthfeel and stabilise colour.

Awards: 94 points – Sam Kim, Wine Orbit

TASTING NOTES

Colour: Deep red/purple in colour

Nose: Dark berry fruits, bitter chocolate and cedar notes

Palate: An intense and complex palate of blackcurrant, dark plums, dried sage and anise notes are beautifully integrated with subtle cedar oak. Generous depth and beautifully textured.

Comments: The reserve label has a very high percentage of premium Moppity fruit and receives the same detailed attention to winemaking.

Alcohol: 13.9%