



CLASSIC CLARE

CLARE VALLEY

CABERNET SAUVIGNON

2017

Winemaker's Notes

Established in 1893, Leasingham has been an integral part of the Clare Valley for over 100 years. Today, we select only our most outstanding wines for release under the premium Classic Clare label. Consistent show success rewards the depth and integrity of these distinctly regional wines.

Record breaking winter and spring rainfalls preceded almost perfect growing season conditions for Vintage 2017. Healthy canopies and above average crops combined with an extended mild summer with minimal heat spikes to produce very high-quality fruit.

Harvest began around 2 weeks later than in recent years with fruit showing excellent colour and flavour with bright natural acidity. A year which allowed the true varietal characters of Cabernet Sauvignon to shine.

Produced only in outstanding vintages, the hand harvested fruit was small batch, open fermented, basket pressed and matured in French oak barriques before bottling and maturation.

Cellaring 7 - 12 years will further enhance this classic Clare Valley wine.

Tasting Notes

Wine Style

Dry **1** 2 3 4 5 Sweet

Light 1 2 3 4 **5** Full bodied

Colour

Deep red with crimson hues.

Bouquet

Lifted aromas of red currants, mulberry and raspberry with black olive, liquorice and choc mint tones.

Palate

The palate is complex and long with vibrant red and black currants, mulberry and plum fruit flavours with undertones of bay leaf, black olive and dark chocolate.

Alcohol
14.0%

Region
Clare Valley

Cellaring
7 to 12 Years

Climate
Continental

Acidity
6.65 g/L

Grape Variety
Cabernet Sauvignon

Oak Maturation
100% French oak barrel
maturation for 16
months

Average age of Vines
28 years

pH
3.62

Harvesting
Hand

