



TAYLORS® THE LEGACY

CABERNET SAUVIGNON 2017

TASTING NOTES

COLOUR

A dark crimson with a hue reminiscent of rosewood to the rim.

NOSE

The wine has rich cassis, violets, and ripe dark cherry aromas, complemented by roasted coffee beans and a hint of aniseed. Its complexity deepens with layers of savoury cedarwood, nutmeg and cinnamon spice, enhancing its allure.

PALATE

This substantial yet graceful wine boasts a classically elegant Cabernet Sauvignon structure, with refined, lingering tannins. The interplay of intense dark berries, nuts, and spice across a seamless palate promises a wine that, while impressive in its youth, is crafted for graceful aging.



VINTAGE CONDITIONS

The 2017 vintage in Clare Valley unfolded remarkably well despite the initial cool and wet conditions that delayed budburst and flowering. As the season progressed, it remained relatively cool but the weather shifted favourably to warm and dry conditions at crucial times, which facilitated slow and even ripening of the grapes. This extended ripening period was instrumental in enhancing the grape's flavour and aroma compounds, particularly Cabernet Sauvignon, which thrived in these conditions. The winemakers reported that there are some amazing parcels of Cabernet Sauvignon from this vintage, which have been utilised in the creation of this wine.

VINIFICATION & MATURATION

Our winemakers selected small parcels of predominantly Cabernet Sauvignon from ultra-low yielding blocks of hand pruned vines. Upon arrival into our winery cellars, each parcel was gently destemmed and cold soaked. The Cabernet Sauvignon received a relatively cool and long ferment to preserve the fruit's more delicate aromas and flavours, resulting in a wine with a more refined, elegant character. The grapes underwent primary fermentation in open barrels, an innovative technique employed by Chief Winemaker Adam Eggins and his team to achieve seamless integration of fruit and oak, and build in layers of flavour and textural complexity. Post-fermentation, the wine was afforded extended skin contact to soften the tannin structure, creating a sublime texture to the wine. Once pressed, the wine matured for 36 months in exceptionally rare, fine-grained French oak prior to resting and bottling in May 2022.

CELLARING

Up to 20 years from vintage. If enjoyed in its youth, decanting is recommended.

TECHNICAL DETAILS

Alc/Vol: 13.5% Acidity: 5.80 g/L Residual Sugar: 0.50 g/L pH: 3.50