



THE VISIONARY EXCEPTIONAL PARCEL RELEASE

In 1969 Bill Taylor Senior purchased 440 acres of farmland on the banks of the Wakefield River near the historic township of Auburn in the Clare Valley. Inspired by the great wines of Europe, and with an unshakeable belief in the terroir of the Clare Valley, he had a vision to create great Cabernet Sauvignon that would rival the world's best.

CABERNET SAUVIGNON 2018

REGION

Clare Valley

VINTAGE CONDITIONS

The vintage stands as a remarkable highlight, potentially ranking as one of the finest red wine vintages in recent decades, if not the last century. The season's climatic conditions were near-ideal, characterised by a slightly cooler and drier weather that kept the vines in a state of perfect balance and health, poised for optimal fruit ripening.

COLOUR

A deep garnet colour with brick red at the rim.

NOSE

The wine displays aromas of cassis and cedar are followed by blackcurrant, violet and mint intricately layered with hints of spice, eucalypt, cedarwood, and tobacco leaf from extended premium oak maturation.

PALATE

The favourable conditions of the vintage have imbued the wine with a depth of flavour that is both rich and refined. The palate is a smooth interplay of mint and cassis, underscored by a structure that is robust yet nuanced. The influence of fine-grained tannins and the careful selection of French oak support the wine's flavours, creating a finish that is both smooth and enduring.

OAK MATURATION

The wine was matured in a selection of premium fine-grained French oak barriques and Hogsheads (50% new, 50% one-year-old). After approximately 12 months, a barrel selection assessment was undertaken to identify those deemed as 'exceptional'. These batches of wines were then blended together and returned to barrel for a further 12 months maturation. The wine then underwent a further 3-4 years maturation in bottle before release.

CELLARING NOTES

Crafted for immediate enjoyment but will cellar over a long term under ideal conditions.

TECHNICAL DETAILS

Alcohol	14.5%	Acid	6.30g/litre
PH	3.50	Residual Sugar	0.70g/litre

