



CABERNET SAUVIGNON

A TRUE AUSTRALIAN CLASSIC

QUICK FACTS

- Cabernet Sauvignon was one of the earliest varieties planted in Australia.
- Some of the oldest Cabernet Sauvignon vines in the world are planted in Barossa Valley, dating to 1888 and Langhorne Creek, planted in 1891.
- Cabernet Sauvignon has achieved great success as a single-variety wine and is often blended with other varieties including Shiraz, Merlot, Malbec, Cabernet Franc and Petit Verdot. Cabernet Sauvignon Shiraz is a uniquely Australian blend, producing wines that are complex and robust, with incredible ageing potential.
- Australian Cabernet Sauvignon wines have great ageing potential. The high-quality wines have the tannin structure, concentration and complexity to age for decades.
- With its high tannins and rich, fruity flavours, it matches well with foods that are high in fat, which includes a lot of meat dishes, earthy mushroom meals and hard cheeses.

TOTAL CABERNET SAUVIGNON PLANTINGS

24,682 ha

% CABERNET SAUVIGNON OF ALL GRAPES

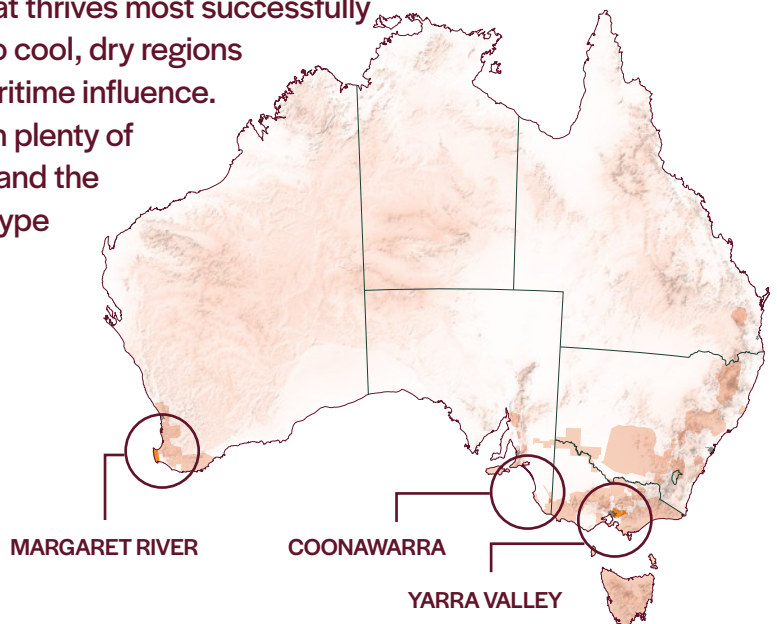
18.3%

CELLARING POTENTIAL

5–30 years

NOTABLE REGIONS

Cabernet Sauvignon grows in various climates and regions, it is a late-ripening variety that thrives most successfully in warm to cool, dry regions with a maritime influence. A site with plenty of sunshine and the right soil type is key.



TASTING NOTES

- Young Cabernet Sauvignons have firm tannins, high acidity and flavours of cassis, blackberry and herbs. As the wines mature, their tannins soften, becoming mellow and smooth, and they take on characteristics of cedar, tobacco, earth, soy and cocoa.
- Cabernet Sauvignon can range from medium-bodied to full-bodied wines with firm, structured tannins and fresh acidity. Regional expressions vary; the variety's character shines through no matter where it's grown.

