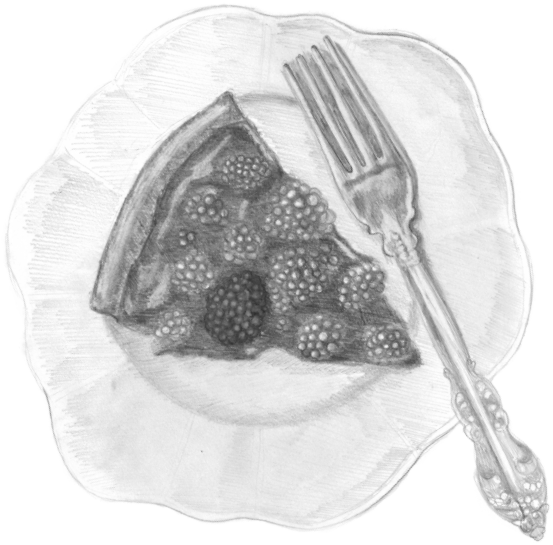
BLACKBERRY PATCH

CABERNET | FLEURIEU | 2022



As we head to the vineyards with our shiny new buckets to put the juicy berries in, we dream of the perfect blackberry pie that will be made from the fruit that we pick. Wafts of fresh baked pastry; macerated blackberry flavours and the texture of clotted cream... now that's our Blackberry Patch!

A rush of cassis, dark plum and blackberry woven through silky, cigar-box tannins.

The fruit for Blackberry Patch is sourced from select parcels in the heart of Langhorne Creek. Primary fermentation occurs in small open fermenters, followed by a short period of extended skin contact. After pressing, the wine undergoes malolactic fermentation and maturation in a mix of new and seasoned French oak puncheons for up to 15 months before bottling with minimal filtration. The result is a wine of pure fruit expression—regal in character, yet so satisfying it invites regular indulgence.

Deep purple with a shimmering violet edge. The nose is intoxicating, bursting with blackberry, cassis and spice, lifted by whispers of vanilla, tobacco and dark florals. The palate is plush and expansive, a cascade of ripe fruit entwined with chocolate, mint and savoury intrigue.Juicy brightness carries the richness, while supple tannins glide with effortless grace. Deep, resonant and luxuriously smooth, the finish lingers with echoes of cherry, licorice and cedar. Powerful yet refined, it delivers focus, harmony, and persistence in equal measure

This wine lingers like a whispered secret, unfolding in waves of blackberry and cherry that seem endless. Tannins glide with graceful insistence, coaxing another sip, while shadows of licorice and cedar drift into a finish that smoulders long after the glass is set down.

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"I would give you my soul in a blackberry pie; and a knife to cut it with"

Dorothy Dunnett

Vital Statistics

Varietal Blend: 95%, Cabernet, 5% Tempranillo.
GI: Fleurieu
Alcohol by Volume: 14.5%
TA: 6.30 g/L
pH: 3.50
Glucose/Fructose: 0.9 g/L
750mL: 933039 1000 046
Dozen: 1933039 1000 043

Ingredients

Grapes and sulphur dioxide.
Other ingredients used in the winemaking process:
- Cultivated yeast.
- Yeast nutrients.
- French and American oak barrels (new and seasoned). At the time of bottling, this wine contained:
- 124 ppm Total SO2
- 31 ppm Free SO2



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Vegan