

2007 La Lune Cabernet Sauvignon



The Region

The Mount Benson Wine Region is a recently defined viticultural area situated 300km south of Adelaide on the Limestone Coast. Its key attributes for producing distinctive quality fruit include an abundance of underground water, *terra rossa* soil over free-draining limestone and a cool maritime climate. The region is renowned for producing elegant and complex wines.

Range

The fruit for our La Lune range is sourced exclusively from our 25-hectare, certified biodynamic vineyard at Mount Benson. The La Lune range showcases wines which express true regionality and varietal distinctiveness with each vintage. Our La Lune wines are certified by Australian Certified Organic (ACO) and display ACO's biodynamic bug logo on its state-of-the-art, Australian-first unbleached 100% cotton twill weave label.

Vintage

The 2007 vintage was warm and dry with lower than average yields, leading to exceptional intensity of flavour and well-balanced fruit characters from our cabernet blocks.

Winemaking

Gentle and carefully timed winemaking techniques are used during and after fermentation to maximise colour and flavour whilst avoiding over-extraction of phenolic compounds. A light filtration was performed prior to bottling. Production is limited to around 250 cases or ten barriques.

Winemaker

Derek & Anna Hooper

Aroma

A delicate and herbal cabernet nose with aromas of cassis, blackcurrant and hints of mint.

Palate

The palate is structured and elegant displaying soft, finegrain tannins.

Alcohol/Volume

13.0%

Peak drinking

Now – 2017