CURATOR WINE CO

Curator Wine Co Barossa Valley Cabernet Sauvignon

The Vineyard

Site location: Marananga
Planted: 1999
Soil: Various. Heavy, dense dark brown. Loam over clay soil lashings of iron stone spread throughout.

The Winemaking
Picked in the cool of the morning from our estate vineyard, destemmed immediately to open 5T fermenters, where it cold soaks for 24 hours. As it warms it starts to naturally ferment over the next 10-12 days. Its then basket pressed, and completes MLF naturally in French oak barrels (15% new). Once Malo is done, its racked and returned back to the same barrels for approximately 16-18 months. Its then blended with a small portion of Petite Verdot (5%) prior to bottling with out any fining or filtration (Vegan Friendly).

Wine Reviews

93 points - Halliday Wine Companion 2024

Cabernet sauvignon from Marananga; matured in French oak for 18 months. Bright crimson and packed with vibrant red plum, blackberry and red cherry fruits with hints of fine spice, orange blossom, licorice, violets, cedar and raspberry coulis. Some tobacco leaf flows in on the palate, which shows predominantly red fruits, fine sandy tannin and a savoury sweep at the tail end.