



Single Vineyard

Lime Cave Cabernet Sauvignon 2018



The Name

The wine takes its name from our 60m long man-made cave, dug to grow mushrooms in 1916 into the solid limestone hill that is now home to the estate vineyards. Above this cave, on the crest of the hill, there are 19 rows of "Reynella Selection" Cabernet Sauvignon vines. Planted in 1972, these vines originate from those brought into South Australia by John Reynell over 150 years ago.

Vintage Conditions

The grape quality for the 2018 harvest was formed by having a good wet season in 2017, but a dry season ensuing hich prevents excessive vigour or disease problems. Summer was unusually dry, there was as little as 10mm of rain from 1st of January to mid-April.

Favourable summer ripening weather with daytime temperatures in the high twenties, with cool nights, led to fruit in great condition at picking. The good condition of fruit going into the winery allowed winemakers the freedom to give unrushed care for the fermentation period.

Crop yields were 15-20% down on Vintage 2017 compared to average.

Colour & Aroma

Dark purple in colour with aromas of blackberry and dark chocolate.

Palate

A generous palate with red currant, cranberry and cherry with integrate cedar oak. Flavours are persistent on the finish with soft and integrated tannins.

Pairing

Roasted pork belly, crispy crackling.
maxwellwines.com.au/restaurant

Technical Notes

Varietal Composition:

Cabernet Sauvignon
100%

Region (GI):

McLaren Vale

Oak Maturation:

24 months in new and old French oak

Alcohol:

14.5% Alc./Vol.

TA:

7.2g/L

pH:

3.54

Winemakers:

Kate Petering
& Mark Maxwell

Winemaker comments:

Lengthy time in oak aids softening of tannins. This wine is made to enjoy upon release, however it is expected that it will continue to mature for 15+ years.