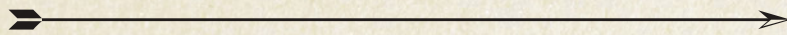


HOUSE OF CARDS

100% single vineyard

THE ACE CABERNET SAUVIGNON, MALBEC, PETIT VERDOT

95 POINTS, JAMES HALLIDAY



Year Produced

2014

Composition

33% Cabernet Sauvignon, 33% Malbec, 33% Petit Verdot

Tasting Note

A deep and dark ruby red wine with a purple rim. The aromatics are dominated with intensely lifted plum, mulberry and violets while secondary characters of oak, earth and leather make you want to jump in and taste. The palate is rich, lifted, intense and persistent with ripe blue fruits and spice dominating. The lineal acid and chewy tannins combine to round out the palate and give length and drive.

Winemaking

An initial cold soak drew colour and heightened aromatic qualities. We use a mixture of open top and barrel fermentation which is hand plunged four times daily. Extended skin contact post fermentation (28 days) softened the palate and built structure and length. The wine is manually basket pressed then is matured in 50% new French oak for 18 months. We choose our coopers based on their ability to increase the structure of the wine without overpowering the palate and aromatics.

Cellar

Due to its great acid, abundant fruit and high presence of oak lactones, this wine is drinking beautifully now and will further develop for a further 15+ years.

Food Match

A stand alone, special occasion wine. Pair with medium rare venison or vintage cheddar.

Price

\$65 per bottle or \$58 in a case.

