



Mt. Monster



2012 CABERNET

Our Vineyards

“Our family vineyard is located in the picturesque and historic Padthaway valley, 300 km south of Adelaide. Our rich, fertile terra rossa soils, environmentally friendly viticulture, low yield and exceptional fruit is how we consistently produce outstanding wines. Small parcels of the highest quality fruit are selected from our family vineyard and handcrafted to create wines with amazing depth of flavour, style and balance...” ~ David Bryson

Winemaking Notes

Our Cabernet is fermented in static fermenters at controlled temperatures to retain the varietal aromatics. Once complete the wine is left for 7–10 days on skins to aide in the extraction of soft fleshy tannins and build wine structure. French & American oak has been used sparingly to ensure maximum fruit expression is retained in the final wine.

Vintage Overview

2012 was a very good season with predominantly mild, dry days. Yields were generally low and this did result in some excellent parcels of fruit being harvested. Vine-balance was carefully monitored, resulting in fruit that demonstrates the vibrancy and fruit-derived characters that we strive for in our wines. By all accounts it was a textbook vintage.

Tasting Notes

Deep purple in colour. Classic aromas of lifted blackcurrant, blackberry and mint on the nose. Flavours follow through of sweet berry-fruit accented by fresh muddled mint. Elegant, structured palate with big velvety tannins.

Production Statistics

Bottling Date: 14.05.2013

Sizes: 750ml

Region (GI): Limestone Coast

Varietal composition: Cabernet Sauvignon

Alcohol: 14.5% Alc/Vol

Total Acidity: 6.2 g/L

pH: 3.53

CSPC: 9327847003034

ALLERGENS: Minimal Sulphur Dioxide added.

www.mtmonster.com.au

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