

**SEXY BEAST**  
**McLAREN VALE CABERNET SAUVIGNON**  
**VINTAGE 2018**

**SEXY BEAST, A SUCCULENT  
AND LUSCIOUS McLAREN VALE  
CABERNET SAUVIGNON**

**COLOUR**

Deep crimson red, turning mid-red towards the meniscus

**AROMA**

Blue and red currant with classic leafy Cabernet detail. Nots of cigar ash, wild herbs and aromatic woods with incense smoke.

**PALATE**

Medium to full bodied, starts with classic Cabernet austerity yet quickly breathes up, showing classic McLaren Vale generosity. Acidity is bright and perfectly folded into the wine. Tannins are classic in nature and provide a very stern and savoury backbone to frame the wine around. The fruit profile weaves between blue to red fruited spectrum, showing notes of satsuma plum, red and black currants. Floral and incense detail gives the palate lots of pop and energy. Class.

**WINEMAKING**

The many parcels making up this wine were crushed into and fermented in open top vessels, with regular pump overs (three daily over peak fermentation) to extract colour, flavour and tannins. Average time 'on skins' was 14 days. The batches were then drained and pressed to tank and then racked to barrel for oak maturation.

**MATURATION**

10% new Taransaud French oak hogsheads. Remainder in one to seven year old French oak hogsheads.

**CELLAR POTENTIAL**

Up to 10 years, under optimal cellaring conditions.

**REGION**

McLaren Vale, South Australia.



“ QUALITY WITHOUT  
COMPROMISE... ”



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