

**PRINTHIE**  
mountain range



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**PRODUCT** Mountain Range Cabernet Sauvignon

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**VINTAGE** 2013 **REGION** Orange **RRP** \$20

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**IMAGE**



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**WINEMAKER** Drew Tuckwell

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**WINEMAKER NOTE**

Sourced entirely from estate grown fruit. We find cabernet ripens very nicely at these lower elevations. We get full, ripe flavours that retain distinctive cooler grown varietal characteristics. Each block is harvested at its optimum ripeness. Some parcels have extended post-ferment maceration on skins is common to achieve the desired tannin structure. Oak plays an important role in adding complexity and texture.

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**TASTING NOTE**

Distinctive cabernet fruit of blackcurrant, red berries, choc-mint and a hint of leaf. Fruit, oak and earthiness all compete for aromatic attention. Therefore there is a good level of complexity. The oak is cedary with some toast and vanilla. Tannins, often more forceful in cabernet than other varieties, have a lovely sense of balance adding length without being aggressive.

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**CELLARING**

Up to 5 years from vintage. Will gain weight and complexity with time.

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**ALC / STD DRINKS**

14.5% alc. 8.6 Std drinks.

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**ADDITIVES**

Egg whites. Preservative 220.