Rubrum Coonawarra Cabernet Sauvignon, Coonawarra 2021

APB9932021

Boutinot Australia

— South Australia, Australia

From Latin word “rubrus” (feminine rubra, neuter rubrum); Rubrum is the adjective declension that means the colour red. Referencing the iconic red ‘Terra Rossa’ soil, which can be found in Coonawarra.

Vintage

IWC

Australian
Grenache panal
Decanter

Production

The key to the quality of this wine is in the decision on when flavours are optimal for harvest. We look for ripe cassis flavours, with fine tannins and mature brown seeds which will eventually help build structure in the wine. Fruit commences its journey to wine through fermentation on skins in a range of small stainless steel fermenters to gently extract the colour and fruit flavours until all of the sugar is consumed and some parcels are left to gain extra complexity. Following pressing and racking, French oak then plays its part in adding an extra dimension to the fruit, during which the wine clarifies slowly to allow the remaining yeast to aid in building palate structure.

Tasting note

Notes of bright fruit characters of dark cherry, ripe cassis, and eucalyptus. Finishing with fine smooth tannins, showing the true joy of Cabernet Sauvignon from Coonawarra. Fresh and fruit driven, with juicy fruit upfront leading to gentle tannins on the mid palate with a long and flavoursome finish.

Food Match

Roast lamb with thyme, juicy portabello mushroom burgers or great with a cheeseboard.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Screwcap

Appellation:
Coonawarra

Winemaker:
Samantha Bailey

Grape Varieties:
Cabernet Sauvignon 100%

Suitable for:
Vegetarian

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
13430560014706