Rob Hall Cabernets, Yarra Valley 2025

ARH0032025

— Yarra Valley, Australia

Production

The 2024 Cabernets is sourced from 3 vineyards, Harriet's Vineyard Malbec, Healesville, D'Aloisio Vineyard Merlot, Seville and D'Aloisio Vineyard Cabernet Sauvignon, Seville. Grapes are fully de-stemmed into small open pots. Fermented on naturally occurring yeast with plunging once per day early in ferment, some drain and return via gravity late in ferment, and pump overs. 16-20 days on skins, pressed to tank and settled for 2 days before racking to barrel. Matured in older hogsheads, SO2 added post racking.

Tasting note

The aroma is full of dark red fruit, fresh berries, tobacco leaf, chocolate and subtle spice. The palate is very well balanced, round medium bodied, with silky tannins, lovely acidity and great length.

Food Match

ABV:
13.50%

Case/Bottle Size:
12x 75cl

Closure:
Please Select

Grape Varieties:
Cabernet Sauvignon 56%, Merlot 38%, Malbec 6%

Suitable for:
No