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pairs well with old myths and new mates.



Phoenix

Cabernet Sauvignon 2025

Vintage
2025

Release
2026

Variety
Cabernet Sauvignon

Country
Australia

GI/Area
Coonawarra

Analysis
14.5% Alcohol, 5.8 g/l total acid, 3.59 pH
Sugar <0.5g/L

Yield
2.5-3.0t/A

Maturation
Barrel aged in French oak for 12 months (5% new oak, 95% old oak) followed by 6 months stainless steel

Time spent on oak
12 months

Winemaker
Kate Goodman

Tasting Notes
Nose: Red and black fruited. Bay leaf, cassis, black cherry, blood plum and licorice.

Palate: A fleshy mid palate delivers a modern approachable style of Coonawarra Cabernet. Layers of dark fruit, varietal herbs, fresh coffee and anise. Understated oak is supported by supple tannins and layers of flavour. A line of acidity gives lift and freshness creating a wine for all occasions.

Cellaring
Modern, drink now style that will reward medium term cellaring.

Vintage comment
"The 2025 vintage has further cemented an outstanding reputation for the region. A classic El Nino weather pattern brought warm, dry conditions that led to an early harvest, and careful use of our underground water resources kept the vineyard in excellent condition throughout. Fruit and flavour development remained steady, resulting in wines of superb balance, colour and intensity."

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