



CHRISTO'S PADDOCK CABERNET SAUVIGNON

Langhorne Creek | 2019



A small parcel of fruit from old vines next to the Angas River was hand selected for our Cabernet Sauvignon. Bunches were selectively picked, crushed and left on skins for seven days. The wine was aged for 18 months in a combination of 40% new and old French oak barrels.

Vibrant and youthful with a bright ruby red hue and vivid magenta highlights. On the nose, it unfolds in complex layers, showcasing intense blackcurrant and cassis aromas interwoven with notes of cedary, spicy French oak. The palate is classic in style—medium to full-bodied—with fresh, bright red fruit characters balanced by lively acidity and fine, gently drying tannins that lend both structure and finesse. While immediately appealing in its vibrancy and detail, this wine also promises excellent ageing potential.

Destemmed fruit fermented with cultured yeast in open stainless steel, left 9 days on skins and matured 18 months in French barriques. A Langhorne Creek cabernet with great elegance and depth of flavour but the X factor here is the range and spread of aromatic spice. It's a captivating feature. Drenched in black fruits, blueberry, clove, nutmeg, bush mint and leafy cabernet aromas. Maintains an even, supple flow of flavour, tannins and oak, running long and true. A delight!

JENI PORT
HALLIDAY WINE COMPANION

95 points (2019 VINTAGE)

Halliday Wine Companion 2022

94 points (2019 VINTAGE)

Nick Butler 2022

94 points (2018 VINTAGE)

Halliday Wine Companion 2021

94 points (2018 VINTAGE)

Nick Butler, The Real Review

90 points (2017 VINTAGE)

Halliday Wine Companion 2020

96 points (2016 VINTAGE)

Nick Butler, The Real Review

94 points (2016 VINTAGE)

Halliday Wine Companion 2019

