

Take it to the Grave

2018 Coonawarra Cabernet Sauvignon

Region: 100% Coonawarra
Grape Variety: 100% Cabernet Sauvignon
Winemaker: Corey Ryan
Alcohol: 14%



Summary: Take it to the Grave is a joint venture between Nicholas Crampton and South Australian winemaker Corey Ryan created to deliver interesting and rewarding wines whilst challenging a few established rules and preconceptions. The Take it to the Grave Cabernet Sauvignon attempts the ultimate challenge of achieving both true varietal Cabernet character and approachability.

Vineyards: Sourced from a selection of mature vineyards (20 years old) planted on red Terra Rossa soils of Coonawarra (20 years plus).

Winemaking: The fruit is partially hand-harvested before de-stemming and cool fermentation in small two tonne open fermenters with regular hand plunging. Matured in seasoned French oak (20% new French) for six months before bottling with minimal filtration and sulphur addition.

Vintage 2018: Careful vineyard management is always required at the best of times but particularly in 2018 for the Limestone Coast as early November frosts caused a considerable reduction in yield. The timing of the frost event was okay from a ripening perspective and with a consistent and even temperature of the subsequent few months the fruit that remained developed beautifully with great bright flavours and fine, fresh acidity. Indeed 2018 is looking very good across all of the State of South Australia.

Tasting Note: Great depth of colour and a fragrant, aromatic nose reminiscent of cooler vintages in Bordeaux. Loads of complexing characters. Classic cassis and blackberry fruit with garden herb, pencil pine and gravel mineral nuance. The palate is medium to full in weight, claret like with its grippy but integrated tannins that is driving a long finish. Excellent in it's youth it will also reward with short term cellaring.