



## CYRIL HENSCHKE CABERNET SAUVIGNON 1996

### *Grape Varieties*

60% Cabernet Sauvignon, 20% Merlot and 20% Cabernet Franc grapes grown in the Eden Valley region.

### *Wine Description*

Deep crimson in colour, the bouquet shows extremely attractive sweet ripe and complex fresh black currants and cassis filled out by cedar, violets, herbs and hints of anise, tar and cigar box aromas. The palate is rich, full and velvety soft, exhibiting alluring ripe, dark berry fruits and long mature fine-grained tannins.

### *Cellaring Potential*

Excellent vintage, optimum year 2007

### *Serving Idea*

Chargrilled fillet of beef, panfried kangaroo steak, slow oven roasted rack of lamb, grilled venison fillet and King Island cheddar.

### *Background*

Cyril Henschke, 1924-1979, was one of Australia's outstanding winemakers and a pioneer in the production of varietal table wines, with the accent on quality and flavour. The Cabernet Sauvignon label continues to carry his name as a tribute.

### *Vintage Description*

The 1996 season had an average winter rainfall (after two drought years), a mild spring with excellent flowering conditions and a dry and cool summer. The cool conditions allowed for a long slow ripening period with excellent flavour development.

TASTING NOTES