

# BLOCKS ROAD

## 2018 CABERNET SAUVIGNON



Blocks Road Cabernet Sauvignon is named after one of the founding vineyards that produced the four original wines of Kilikanoon in 1997. Clare Valley Cabernet Sauvignon remains limited in production however is highly sought after for its depth and persistence of flavour and elegance.

### PLACE

The backbone of this wine is sourced from the Estate Vineyard around the Kilikanoon winery, a property that is defined on its eastern side by the dirt road - Blocks Road. These vines laying close to an old creek bed, develop a vibrant canopy each year, providing cover for the slow ripening of the fruit allowing it to attain its richness without stress.

Our grapes are grown on Ngadjuri country.

### VINTAGE CONDITIONS

With low winter rainfall and a warm start to spring, the 2018 season was keenly anticipated after the harsh conditions of the prior season. The warm weather saw bud burst occurring a couple of weeks prior to previous years and continued into the New Year with a welcomed few days of rain in mid-January to revitalise the vines. These ideal conditions saw the fruit fully ripen with in one of the lowest environmental stress years for quite some time.

### WINEMAKING

Harvested at sunrise, the fruit was crushed to traditional open fermenters. This is then hand plunged each day and then basket pressed to ensure gentle colour, flavour and tannin extraction. Each parcel is kept separate until final blending after 14 months in a selection of new and seasoned French oak hogsheads (300 Litres).

### COLOUR

Deep red with cherry red hues.

### NOSE

Vibrant aromas of black current, fresh thyme and tomato leaf. With time and air, subtle notes of cedar emerge, hinting at the fine French oak.

### TECHNICAL

Alcohol: 14.0%  
Acidity: 6.6 g/L

### WINEMAKER

Peter Warr & Kirby  
Graudins  
Last Tasted:  
6th October 2021

### CELLARING

Now until 2027

### PALATE

Bright and crisp, this wine fills the core of the palate and continues radiate With cassis and black-current flavours. This evolves into a firm, fine grained tannin that lingers on the finish.

### AWARDS

