



Name	Vintage
Very Special	2026
Variety	Region
Cabernet Sauvignon	McLaren Vale

Nose
Cranberry, rhubarb and pomegranate.

Palate
Lively acidity and bright berry fruits dance across the palate, with soft, peppery tannins following closely behind. It's peppy and alive with energy, and mightily medium-bodied.

Pair
Spiced lamb or eggplant with pomegranate salad.

Winemaking
Harvested in the morning. 100% destemmed, gently fermented on skins for eight days. Short, gentle pump-overs or plunges twice daily. Matured in tank and old barrels for six months. Full and spontaneous MLF.

Vineyard
Very Special Vineyard and Bondar Rayner Vineyard, McLaren Vale. Unknown clone planted on own roots in the '80s. 80m elevation, NW aspect. Clay over limestone. VSP spur pruned on permanent cordons. Sustainably managed.

"Bring back the Claret! Alright, so we're not technically allowed to call it a Claret, but this is a true throwback to the types of Cabernet's that used to be made in the 80s, and they still drink well nearly 50 years later. Medium weight, bright acidity, and balanced complexity between the fruit, herbs, and spices are what make this style both delicious in its youth and also so long-lived. If you think lighter alcohol wines can't age, chuck some of these in your cellar and come back in 10 years; you won't regret it! "

~ *Head Winemaker*

Alcohol 13.5%	Acidity 7.1g/L
pH 3.47	Cellaring 10 Years

BODY



SWEETNESS



ACIDITY



TANNIN

