



INDIGO VINEYARD

KING VALLEY, BEECHWORTH, RUTHERGLEN VICTORIA

2013 INDIGO CABERNET SAUVIGNON

PRODUCTION 239 DOZEN

The Vineyard: Grapes were sourced from the Indigo Vineyard and a neighbouring Beechworth vineyard. To create an affordable luxury we also sourced fruit from premium King Valley & Rutherglen vineyards.

The Vintage: The 2013 season started two weeks later than usual with budburst at the end of September. Winter rains meant moist soil conditions and minimal stress on the vines resulting in excellent fruit set and balance. After Christmas, we experienced hot and dry conditions with temperatures above 30 degrees from January to mid February.

Harvest: The Indigo grapes were picked on 10 and 16 April by machine in the cool of the night.

Aging / Blending: In order to produce the best possible wine the winemakers blended grapes from 3 regions in Victoria. King Valley 47%, Beechworth 43% and Rutherglen 10%. A little 2014 cabernet and 5% shiraz was also blended. The matured for up to 20 months before final blending and was bottled on 21 July 2015.

Our thoughts: Our aim was to produce an easy drinking, softer style cabernet and this wine hits the target. Its dense colour belies the medium weight which is apparent on the palate. It maintains strong but not overpowering fruit flavours and soft tannins. Drink now.

Winemaker: Marc Scalzo

Food: It was great with Chicken, Chorizo and Mushroom Pasta

Release Date: October 2015

Drink: Best in its youth.

Reviews: Not yet reviewed

Alcohol: 13.5%

Cellar Door: \$25 per bottle

Every vine nurtured by hand

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