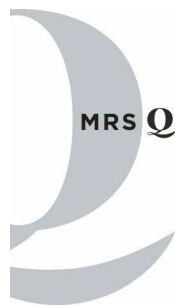


# QUARISA

*passion is everything*



## 2016 COONAWARRA CABERNET SAUVIGNON

Take a deep breath, close your eyes and visualize Mrs Q .....  
Intriguing, bubbly, selfless and enticing with a soft quirky laugh  
echoing across a moonlit room, Mrs Q approaches, carrying her  
precious collection of indulgent luscious wines. The better half of  
Johnny Q and mother to 3 Treasures invites you to share a glass.  
Enjoy life with Mrs Q.

### Winemaking and Viticulture

The grapes were picked in the cool of the night to retain fresh,  
elegant fruit flavours. A combination of rotary and "headed  
down" open fermenters were used over 7 to 9 days in the  
fermentation process. Most of the ferments were held at 22°C  
and then drained and pressed at 2 Baume. This portion  
completed its fermentation in new and old oak barrels. Once  
dry and blended, the wine remained in new and old French and  
American oak barrels for a future 16 months.

### Tasting Comments

Bright garnet in colour with purple hues. Intense cool climate  
cassis fruit with integrated spicy oak. Complex flavours of  
cassis and cherry with spicy oak and long finish. Serve with red  
wine glazed lamb and chargrilled capsicum and eggplant.  
Cheese platter and nuts. This wine has the flavour, structure  
and balance to be enjoyed now or offers added satisfaction  
from further cellaring.



### Vintage Information

**VARIETY:** Cabernet Sauvignon

**HARVEST DATE:** March 2016

**REGION:** Coonawarra

**ALCOHOL:** 14.5%v/v

**TOTAL ACIDITY:** 6.55g/l

**PH (UNITS):** 3.49

**WINEMAKER:** John Quarisa aka 'Johnny Q'