



## K by KRONDORF

### CABERNET SAUVIGNON 2023

THE VILLAGE OF KRONDORF WAS ESTABLISHED IN THE BAROSSA IN 1847 AND BEGAN A WINE INDUSTRY THAT HELPED LAY THE FOUNDATION FOR WHAT THE BAROSSA IS TODAY. K BY KRONDORF HONOURS THE KRONDORF LEGACY WITH A FRESH AND MODERN TAKE ON CLASSIC BAROSSA VARIETIES.

#### WINEMAKING

Individual fruit parcels from vineyards across the Barossa region were selected to provide fresh, bright and modern Barossa Cabernet. Parcels were fermented for 7 days on skins in small format stainless steel fermenters. A small portion of the blend was matured for 6 months on French oak staves.

#### TASTING NOTE

Deep red hue with vibrant purple highlights. The nose opens with bold aromas of blackcurrant and blackberry, complimented by hints of mint and delicate spice. On the palate, flavors of cassis, dark chocolate, and choc mint shine through, supported by generous, concentrated dark fruit. The texture is silky, with fine, dusty tannins delivering a smooth, elegant finish.

#### FOOD MATCH

Pairs beautifully with BBQ lamb cutlets or a hearty mushroom risotto,

14.5% Alc | 8.6 Std Drinks | Vegan Friendly

