



DE BEAUREPAIRE

RYLSTONE

A taste of France in Australia

2016 “LE MARQUIS” CABERNET SAUVIGNON

DESCRIPTION

100% Cabernet Sauvignon, benefiting from French oak. Deep crimson colour with aromas of blueberries and blackberries. Dense forest fruit, cassis and dark chocolate palate with medium tannins. There will be excellent bottle development and is ripe for cellaring

HERITAGE

Painting is of our ancestor, Marquis Jean-Baptiste Joseph de Beaurepaire, Knight of Malta and Saint-Louis, born 1731.

TERROIR

Our family's estate is in the hills above Rylstone in the Central Ranges of NSW with 53 hectares of vines first planted in 1998 above 600m altitude with a North-East aspect. Soil structure is sandy-loam mixed with limestone; the temperature range is as cool as Tasmania and Central Otago through the growing season; and the climate is inland/continental (large day/night variation) creating a terroir similar to Burgundy (our ancestral home) and Champagne.

VINEYARD

Sourced from B and C Block with an average vine age of 13 years at the time of harvest.

Harvest (yield): Machine harvested in mid rather than late April 2016 with a baumé of 13.5.

Vintage Conditions: A relatively warm season, with a good, dry spell at the end to assist final and mildly earlier ripening ensuring balanced crop levels and ideal grape growing conditions.

VINIFICATION

Pressing was over 24 hours with 13 days of maceration and fermentation in potter tanks. 15% whole berries. Juices from the last pressing were not retained.

AGING

2 to 3-year-old French (Seguin Moreau) barriques for 9 months. The oak was medium grained and medium toasted and sourced from numerous French forests.

TASTING NOTES

Deep crimson with medium tannins showing excellent length. The palate has dense forest fruit, cassis and dark chocolate flavours with a blueberries and blackberries bouquet.

VIN ET GASTRONOMIE

The rarer a steak, the more it will lessen the tannins of youthful Cabernet Sauvignon. Medium to medium-rare steaks, pork tenderloin or lamb chops will work well with the bright acidity together with a spicy or rich sauce with a selection of broccoli rabe, grilled radicchio, roasted brussel sprouts and a luxurious mash with plenty of butter and cream.

A chef's favourite is a spice encrusted barbequed butterflied leg of lamb which included salt, rosemary and cumin in the spicy mix. Curries and other spicy dishes like Mexican will also pop in the mouth with a great Cabernet Sauvignon.

WINE TIPS

Cellaring Potential: 15 years (2031)

Serving Temperature: 17 to 18 degrees C / 63 to 65 degrees F

VARIETAL MIX:

100% Cabernet Sauvignon

ALCOHOL:

14%

BOTTLED (RELEASED):

January 2017 (March 2018)

BOTTLES PRODUCED:

3,780

