WENTE
VINEYARDS



Southern Hills Cabernet Sauvignon

Country:	United States	Region:	Livermore Valley, CA
Type:	Red	Varietal:	Cabernet Sauvignon
Format:	12 x 750ml		

BC	AB	SK	MB
+301507	+301507	+1620	+301507
Specialty	Open	SO	MBLL

TASTING NOTES

Colour: Crimson with purple highlights.

Aroma: Aromatics of dark fruit such as dark cherry, plum and blackberry. The aging of oak barrels imparts the touch of vanilla and cedar to round out this medium-bodied Cabernet Sauvignon.

Taste: Juicy dark red fruit flavours of plum and black cherry. The finish is smooth and supple with hints of chocolate and spice. Rich, mouth-filling tannins and a full-bodied mouthfeel, this wine provides a long, smooth finish.

Food: Pair this with a classic barbequed sirloin, a rack of mesquite ribs or a grilled veggie burger.

AWARDS & ACCOLADES

2021 ~ 92 Points. "Luscious flow of cherry-espresso, licorice, and soy sauce. Ripe and creamy, with round, supple tannins." - The Tasting Panel, Mar/2024

2021 ~ 90 Points. "Notes of rich black currants, blackberries, paprika and tapenade follow through to a juicy, medium-bodied palate with plenty of cassis and a hint of spice and tobacco. Not a wine for depth but it is well-balanced and pleasant. Sustainable. Drink now." - James Suckling, Feb/2024

OTHER INFO

This Livermore Valley Cabernet Sauvignon is developed from vines that California wine pioneer Charles Wetmore brought from France in the 19th century. The Wente family farms approximately 400 acres of Cabernet Sauvignon vineyards matched to the soils and meso-climates with rootstocks and clones selected for each site. The Livermore Valley offers a climate ideal for growing red Bordeaux varieties, with a long growing season that develops ripe, round fruit flavours. Each vineyard was harvested separately and fermented in upright fermenters, with regular pumping over to increase colour and tannin extraction and improve mouthfeel. This wine was aged for 16 months in new and used French and Eastern European oak barrels as well as stainless steel tanks. Aging in stainless steel helps preserve fruit vibrancy in the wine.

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