AUSTRALIAN WINE MADE OUR WAY

CABERNET SAUVIGNON AND BLENDS
Australia’s unique climate and landscape have fostered a fiercely independent wine scene, home to a vibrant community of growers, winemakers, viticulturists, and vigneron. With more than 100 grape varieties grown across 65 distinct wine regions, we have the freedom to make exceptional wine, and to do it our own way. We’re not beholden by tradition, but continue to push the boundaries in the pursuit of the most diverse, thrilling wines in the world. That’s just our way.
Beauty is so much more than skin-deep with Cabernet Sauvignon, despite this deeply coloured black grape variety being so striking. Under the surface, Cabernet Sauvignon boasts lots of tannin, bright acidity and easily recognisable aromas.

**CABERNET SAUVIGNON:**
**A TRUE AUSTRALIAN CLASSIC**
TODAY WE’LL COVER...

- History of Cabernet Sauvignon
- How it’s grown
- Techniques influencing style
- Blending
- Where it’s grown
- Characteristics and flavour profiles
- Cabernet Sauvignon by numbers
THE HISTORY OF AUSTRALIAN CABERNET SAUVIGNON

1832
Cabernet Sauvignon arrives on Australian shores in the collection imported by wine pioneer James Busby.

1886
What are believed to be the world’s oldest productive Cabernet Sauvignon vines are planted at Penfolds Block 42 Kalimna.

1966
Cabernet Sauvignon accounts for only 620 tonnes of the grapes crushed in Australia.
2016

50 years later, through innovation and craftsmanship – and to meet demand for the popularity of this special style – Australia crushes 255,000 tonnes of Cabernet Sauvignon.

TODAY

Winemakers across Australia respect and honour the variety’s rich history while striving to make the best possible wines, crafting delicious Cabernet Sauvignons that reflect a sense of place.
VITICULTURE: HOW CABERNET SAUVIGNON IS GROWN

Site selection
Cabernet Sauvignon thrives in warm to cool, dry regions with a maritime influence. A site with plenty of sunshine and the right soil type are key.

Yield
Though Cabernet Sauvignon vines can yield a lot of fruit, overcropping is a risk.

The vine
Cabernet Sauvignon vines are hardy and can produce vigorous yields.
- Small to medium clusters with medium-long peduncles (stalks)
- Small, round blue-black grapes
- Thick skins
- Medium-sized leaves
Irrigation
Viticulturists may irrigate Cabernet Sauvignon vines to introduce water during periods of inadequate rainfall and to help produce sufficient yields.

Harvest
As a late-ripening variety, Cabernet Sauvignon harvesting typically starts later in the season.

Pruning
Especially important to control excessive growth. A variety of canopy management techniques can be used to ensure the canopy is balanced and the fruit zone is appropriately shaded, avoiding sunburn and excessive ripeness.
WINEMAKING: TECHNIQUES INFLUENCING CABERNET SAUVIGNON STYLE

FERMENTATION
MACERATION
OAK MATURATION
BOTTLING AND AGEING

GRAPESE TYPICALLY DE-STEMMED
CABERNET SAUVIGNON
AND BLENDING

**CABERNET SAUVIGNON**
lends firm structure, plentiful tannins, ‘doughnut’ (hollow mid-palate)

**CABERNET FRANC**
brings aromatic lift, spice, red berry and pepper characters

**MALELOT**
adds fleshiness, richness to the middle palate, smoothness, characters of violet and plum

**SHIRAZ**
brings upfront fruit on the mid-palate, softness

**MALBEC**
typically brings weight to the palate, dusty tannins, dark-fruit flavours and deep colour

**PETIT VERDOT**
adds fragrance, rich, dark-fruit flavours and colour
- Maritime influence
- Australia’s famous terra rossa soil
- Strong winemaking heritage
- Cabernet is king
- A tradition of blending
COONAWARRA SNAPSHOT

CLIMATE
MARITIME

MEAN JANUARY TEMPERATURE
MODERATE
19.6°C/67.3°F

HEAT DEGREE DAYS
MEDIUM
1,430

GROWING SEASON RAINFALL
260MM

ALTITUDE
LOW-ALTITUDE
50M/164FT

CRUSH
8%
OF AUSTRALIA’S TOTAL CABERNET SAUVIGNON CRUSH

GRAPE TYPE
8% WHITE 92% RED

CABERNET SAUVIGNON
=53%
OF COONAWARRA’S TOTAL CRUSH

Growing Season Rainfall
260MM

Low-Alitude
50M/164FT

Grape Type
White Red

8% 92%
Cabernet Sauvignon has seen great success from grape vines planted in Coonawarra’s famed terra rossa soil – thin, iron-oxide-based topsoil over limestone.
MARGARET RIVER

- Gourmet paradise
- Cabernet Sauvignon is the region’s hero wine
- Stand-out blends
- Innovative, experimental outlook
MARGARET RIVER SNAPSHOT

**CLIMATE**

**MARITIME**

- **Mean January Temperature**: Moderate 20.4°C/68.7°F
- **Heat Degree Days**: High 1,690

**GROWING SEASON RAINFALL**

- **275mm LOW**

**ALTITUDE**

- **Low-Altitude**: 40–90M /131–295FT

**CRUSH**

- **1.1%**: OF AUSTRALIA'S TOTAL GRAPE CRUSH
- **1.6%**: OF AUSTRALIA'S TOTAL CABERNET SAUVIGNON CRUSH

**CABERNET SAUVIGNON**

= **22.2%** OF MARGARET RIVER'S TOTAL CRUSH

**GRAPE TYPE**

- **50%**: WHITE
- **50%**: RED

**50% 50%**

**GRAPE TYPE**

- **WHITE**
- **RED**

**OF AUSTRALIA'S TOTAL GRAPE CRUSH**

**OF MARGARET RIVER'S TOTAL CRUSH**
Margaret River soils are predominantly gravelly loam on granite and gneiss, with low overall water-holding capacity.
Victoria’s first major wine-growing district
- Cool-climate style
- Renowned for classic styles and, more recently, a growing number of alternative varieties
Yarra Valley Snapshot

**Climate**
- **Mean January Temperature**: Cool, 18.7°C/65.7°F
- **Heat Degree Days**: Medium, 1,352

**Growing Season Rainfall**: 400–550mm

**Altitude**: Low-altitude, 50–350M /164–1,148FT

**Grape Type**
- 35% White
- 65% Red

**Cabernet Sauvignon** = 5.8% of Yarra Valley’s total crush

**Crush**
- 0.2% of Australia’s total grape crush

**Grapes**
- 35% Cabernet Sauvignon
- 65% Shiraz

**Total Grape Crush**
- 5.8% of Australia’s total grape crush

**Of Yarra Valley’s Total Crush**
- 0.2% of Yarra Valley’s total grape crush

**Total Crush**
- 0.2% of Australia’s total grape crush

**CRUSH**
The Yarra Valley’s northern side feature soils of grey to grey-brown on the surface, and from loamy sand to clay loam in consistency with red-brown clay subsoils, often filled with rock. The other major soil type is the immensely deep and fertile red volcanic soil on the southern side of the valley.
BEST OF THE REST
CHARACTERISTICS AND FLAVOUR PROFILES

**FLAVOURS**
- Black cherry
- Blackcurrant
- Mint
- Eucalyptus
- Capsicum (bell pepper)
- Cassis

**OAK FLAVOURS**
with notes of toast or vanilla

**CHARACTERISTICS**

**COLOUR**
- Cabernet Sauvignon

**BODY**
- Light
- Medium
- Full

**SWEETNESS**
- Dry
- Medium dry
- Sweet

**TANNIN**
- Low
- Medium
- High

**ACIDITY**
- 8%
- 13.5–15.5%
- 17%

**ALCOHOL**
- Dry
- Medium dry
- Sweet

**COLOUR**
- Light
- Medium
- Full
FOOD PAIRINGS

FATTY MEATS
such as lamb chops

BEEF CUTS
such as ribs and scotch fillet

BEEF STEW

DUCK BREAST
MOST PLANTED VARIETY IN THE WORLD

CABERNET SAUVIGNON

BY NUMBERS

EXTRACTIONS

EXPORT DESTINATIONS

- CHINA 38%
- UNITED KINGDOM 7%
- UNITED STATES 25%
- CANADA 5%
- HONG KONG 4%

EXTRAS

- APPROX. 130 MILLION LITRES (ROUGHLY 34,342 GALLONS)
- 16% OF AUSTRALIAN WINE EXPORTS

TOP 3 RED VARIETIES

- SHIRAZ 47%
- MERLOT 12%
- CABERNET SAUVIGNON 26%

PLANTINGS

= 18% AUSTRALIAN TOTAL
AUSTRALIA'S COMPLEX GEM: CABERNET SAUVIGNON