



vincyaru. Buckshot huge

Variety: Cabernet Sauvignon 93% / Malbec 5% / Petit Verdot 2%

pH: 3.62

TA: 6.79g/l

Alcohol: 14.0%

Oak: 35% New oak / 65% Seasoned , 100% French oak.

Soil Type: Ironstone / Gravel over clay

Vineyard age: 22 years

Peak Drinking: 2020-2032

Winemakers: Colby quirk & Yuri Berns

Wine: Our Margaret River Berns Reserve has been our main stay premium red since 2003. It is our family's dedication to making the best quality wine each year, and only the best barrels make there way into this blend. Our 2016 Berns reserve is made of 93% Cabernet Sauvignon, 5% Malbec and 2% Petit Verdot.

The 2017 Vintage was one of the longest ripening vintages experienced to date along with a cooler than expected summer, the wines from this vintage are lifted aromatic and very well balanced in terms of tannin ripeness. Our Buckshot ridge vineyard has produced a wine of classic characters usually found two to three decades ago, this one will age for a very long time, slow and gracefully.

Vinification: Berries destemmed into bins, which were then tipped and fermented into open top fermenters. Long cool ferment averaging 20 degrees and over 16 days on skins. 35% New French oak barrels and 65% seasoned French oak barrels were used in this blend. The wine spent 18 months in oak prior to bottling.

Tasting notes: Intense Cabernet Sauvignon varietal characters accompanied by depth and concentration of rich opulence that typifies this wine. This wine will benefit from long cellaring and was made with the upmost care and dedication to excellence. Ideal with Venison or aged beef dishes.

Food Pairing: Pairs best with either oxtail, roast lamb and mint sauce or roasted pork shoulder with a side of huckleberry sauce. Better to serve these dishes with the Cabernet in its first 5 years, softer more delicate dishes are more desirable as the wine ages.