



TAYLORS® THE LEGACY

CABERNET SAUVIGNON 2018

TASTING NOTES

COLOUR

A deep crimson red with a garnet core and a brick red hue to the rim.

NOSE

The wine has restrained aromas of mulberry, cassis and ripe blackcurrant, interwoven with notes of violets, mint, and plum. Layers of savoury cedarwood, tobacco leaf, and subtle licorice add depth, while a hint of cherry liqueur and spice enhance the bouquet's complexity.

PALATE

This substantial yet graceful wine delivers a generous palate with classic Cabernet Sauvignon structure, supported by the plush mid-palate of Merlot. Refined tannins and a fresh acid line provide youthful tension, guiding dark berry and subtle spice flavours across a seamless, persistent finish.



VINTAGE CONDITIONS

The 2018 vintage in South Australia unfolded under near-perfect conditions, marked by a classic Indian Summer where early autumn proved warmer than late summer.

Minor rainfall events helped replenish soil moisture, while warm (but not hot) days provided extended hang time for the grapes. This slow, even ripening was particularly beneficial for Cabernet Sauvignon, allowing the development of exceptional flavour intensity, fine tannin structure and natural acidity. The season is regarded as one of the finest of the past two decades, with outstanding parcels of Cabernet Sauvignon selected for the creation of this wine.

VINIFICATION & MATURATION

Select parcels of Merlot, Cabernet Sauvignon and Cabernet Franc were sourced from low-yielding, hand-tended vines. On arrival at the winery, the Merlot was gently destemmed, chilled, and traditionally fermented over 10 days before being pressed to barrel for malolactic fermentation and maturation. The Cabernet parcels were destemmed, chilled, and allowed extended skin contact for 2–3 weeks before a cool, slow fermentation over three weeks to preserve delicate aromas and build refined structure. Some parcels were pressed to French oak for malolactic fermentation, while others remained on skins for up to two months to enhance concentration and weight. Initial blending occurred after nine months, followed by a further two years of barrel maturation. Final blending involved minimal fining, stabilisation and sterile filtration prior to bottling. Maturation included a selection of rare fine-grained French oak, with the wine spending 30–36 months in oak (approximately 30% new) to achieve exceptional balance, complexity and longevity.

CELLARING

Up to 20 years from vintage. If enjoyed in its youth, decanting is recommended.

TECHNICAL DETAILS

Alc/Vol: 14.5% Acidity: 6.10 g/L Residual Sugar: 0.80 g/L pH: 3.50