

RedHeads

Esulé 'Woman with Gun'

McLaren Vale • Cabernet Sauvignon/Cabernet Franc • 2019

Esulé is a tale of modern-day tragedy, of being life's outcast, abandoned. The victim is Cabernet, both Sauvignon and Franc varieties. Out of favour they simply do not figure in McLaren Vale fashion right now; lives shattered, the former crown-wearers and A-list left to wander aimlessly. Lest we forget these outcasts are still of royal character... Now, it is Shiraz sits who sits atop the throne. It is us who have changed, not them.

But judging by the power and intensity of the grapes, trendy or not, they should be at the forefront of your palate. So, we are not going to abandon the Cabernets; we are championing them in this superb red that speaks elegant volumes of class and finesse.



Grape Variety: Cabernet Franc (54%), Cabernet Sauvignon (46%)

Region: McLaren Vale

The Growers: Cabernet Franc is almost impossible to come by in either the Barossa or the McLaren Vale, but its raspberry-fresh charm was exactly the character our winemakers desired for Esulé. Luckily their networking skills rose to the challenge and they discovered Trevor Boerth from Sellicks Hill, close-to-the-ocean. The cooler temperatures bring out intense, bright fruit and firm tannins support the dense, ripe flavours.. The Cabernet Sauvignon is sourced from the opposite end of McLaren Vale, from Pirramimma who is renowned for producing outstanding McLaren Vale Cabernet.

Winemaking: Open-top fermentation, hand plunging ... all the handcrafted techniques you expect from RedHeads. While the final touch was ageing for 18 months in 50% new and 50% matured oak - most of which was French.

Tasting Notes: Brick red with crimson hue. A complex nose with blackcurrant, cedar, cassis and cigar box aromas. Luscious and rich on the palate with silky tannins. Hints of chocolate and vanilla and Stewed fruits. savoury spice with fine tannin providing lasting structure and a long finish. lasting structure and a long finish.

Ageing: This wine will cellar 10+ years.

Food Pairing: This wine pairs well with rich lamb ragu, traditional beef pithivier or rib eye steak

Alc. Vol: 15%