



esulé

(S-ZOO-LAY = OUTCAST)

McLaren Vale • Cab Sav, Cab Franc • 2018

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.



Name & vintage

Esulé 'Woman with Gun' 2018

Grape variety

Cabernet Sauvignon 48%, Cabernet Franc 52%

Region

McLaren Vale

The Wine

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 Dan desired for the Esulé. Luckily his networking skills rose to the challenge and he discovered Trevor Boerth and Don Oliver.

Both Cabernets are sourced from close-to-the-ocean Willunga, the cooler temperatures of which bring out the intense, bright fruit and firm hand of tannin to support these dense, ripe flavours.

The growers

Cabernet France, Trevor Boerth from Sellicks Hill. The Cabernet from old vines from Oliver's Taranga.

Ageing

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 are French oak.

Tasting notes

Mediterranean aromas with cranberries, dark fruits, mint. A complex nose with tobacco leaf, cedar, cassis and cigarbox aromas. On the palate distinctly Cabernet; savoury spice with fine tannin providing lasting structure and a long finish.

This wine label is so iconic, that it was featured at MoMA in San Francisco and described as the 'future of wine labels'.



CELLAR POTENTIAL
10 years



ALCOHOL
14.50%



RESIDUAL SUGAR
0.54g/L



PH
3.62



ACIDITY
6.5g/L

