



2016 Byrne Reserve Clare Valley Cabernet Sauvignon

Byrne Family wines express our family's dedication to the land. Honouring the generations past and yet to come, these Byrne Reserve range is selected from our two Clare Valley dry grown and low yielding vineyards with a total of 11 ha.

Stylish and regionally typical, this Reserve Cabernet Sauvignon is elegant and savoury.

Alcohol	14.5%	Titrateable Acidity	6.3 g/l
Closure	Screwcap	pH:	3.5
Fruit	Cabernet Sauvignon	G&F:	0.9
Region	Clare Valley, South Australia		

Winemaking 2016 Clare vintage high in quality and slightly higher in yields. A stress free 2015 winter allowed the vines to store extra nutrients for potentially better crops. Spring saw good rains and little frost, and advanced growing which lead to early harvest time with the right mix of vine stress without disease pressure. With just over 11 hectares of Cabernet Sauvignon, our estate grown fruit shone in these conditions for a richness and concentration of flavour. Placed in older French barrels, and bottled with minimal filtration, the result is a true expression of Cabernet from the Clare region.

Colour Deep red currant colour.

Nose Briar blackcurrants, ripe plums and chocolate.

Palate The central palate is black currant cassis with creamy oak and cedar. Elegant in structure, the cherry finish is savoury and soft.

Food Pairing: Richly herbed lamb rack, slow roasted joints, spicy plum ribs. Vegan friendly.

Cellar 2025

SILVER MEDAL AWC Vienna International Wine Challenge 2020

