

GRAND ROYALE

2010 CABERNET SAUVIGNON

This exclusive limited release is the essence of a sophisticated and elegant wine.

Lavina's icon Cabernet Sauvignon, the Grand Royale, epitomizes our dedication to producing superb wines. The 2010 Grand Royale Cabernet Sauvignon is an outstanding representation of very old, dry grown McLaren Vale Cabernet fruit grown in what was arguably one of the best seasons the region has seen in two decades. Using only hand selected premium fruit from McLaren Vale's higher altitude vineyards, the grapes enjoyed a cool, long ripening period enhancing complexity of fruit flavours. The Grand Royale has been meticulously handcrafted to create a wine that is complex, seamless and elegant in structure. The wine has matured in premium French oak for 2 years to give exceptional extra structure and dimension and will continue to improve and mature in sophistication for 15-20 years from vintage.

Colour

Almost black with a deep rich red hue.

Bouquet

Opulent and lifted the nose is a powerful perfumed bouquet of ripe black cherries and currants, freshly cut mint, violets and lavender with lingering hints of cedar box and eucalypt.

Palate

The palate is elegant and poised with intense mouth-filling flavours of blackcurrants, mulberry, black olive and new leather. There is tremendous depth of flavour that resonates through with a luscious silky texture and subtle fine tannins. The voluptuous structure is beautifully balanced with natural berry acid and savoury undertones of new and seasoned French oak that linger with the complexity of purple fruits to a seamless finish.

Serving and Cellaring

Drinking beautifully now, the intense structure and depth will ensure the wine will continue to develop and mature gaining complexity for the next 20 years. Store lying down at a constant temperature of 15-18 degrees Celsius. Decanting is recommended to open up the flavours and enhance the complexity of the wine.

