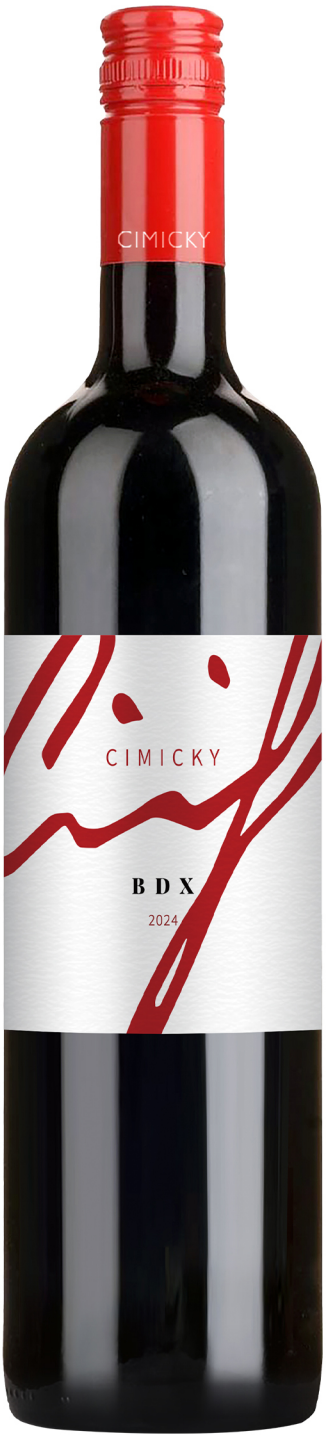

CIMICKY BDX

VINTAGE:	2024
VARIETAL:	Cabernet Sauvignon 48%, Petit Verdot 46%, Merlot 4%, Durif 2%
VITICULTURE:	South Australia's Barossa Region enjoys warm sunny days, with nights that are surprisingly cool for the uninitiated, ensuring that grapes can ripen fully without losing too much natural acidity. The Cabernet Sauvignon grapes in this blend were grown on the classic black cracking clays of the Vine Vale sub-region within the Barossa Valley; all other varieties were grown in the lovely red-brown earths with terra rossa that bless our home vineyard at Cimicky Estate.
VINIFICATION:	Each variety was fermented and aged separately for fifteen months in French oak hogsheads, of which 7% one-year old, before blending and bottling.
ALCOHOL:	14%
CELLARING:	This wine may be enjoyed young to appreciate its freshness and vibrancy, however, it also possesses the depth and structure to age gracefully for seven to ten years during which time it will develop more mature tertiary aromas and flavours.
TASTING NOTES:	Our BDX blend combines three classic French varieties – Cabernet Sauvignon, Petit Verdot and Merlot. Together, they offer a full-bodied wine of great freshness, showing ripe blueberry-like fruit aromas from the Petit Verdot, some cranberry notes from the Merlot, with density and gravitas being provided by the Cabernet.

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