



1987 Cask 23 Cabernet Sauvignon

Warm weather early in the growing season and mild drought conditions in 1987 partially explain the early harvest and low yields from SLV, our estate vineyard from which Cask 23 is made.

A generally cooler than normal spring followed the heat spell, allowing the grapes to mature and ripen uniformly without any further extremes in their growing environment.

The contrasting weather conditions of 1987 created fruit which expressed a balanced, moderate structure and supple fruit character. The vineyard blocks in SLV which promised Cask 23 quality fruit were harvested during the first three weeks in September.

The harmonious union of these elements became even more striking once turned into wine with great complexity evolving from the firm, classic proportions of tannin and fruit. The blend was further enhanced by 14 months of aging in new, medium toast French oak barrels.

The resulting wine is immediately inviting with hints of cedar and spice in the nose with overlays of toasty oak. A rich berry-fruit fulfills expectations in the mouth and lingers in a velvety finish. Bottle aging will reward those who are patient with further unity and graceful complexity.