

In the days when ballast stone was an important feature of some of Australia's most iconic buildings, the daring Steeplejacks played a crucial role in their construction and maintenance. As skilled craftsmen, they completed the most difficult work on the highest towers, oblivious to vertigo, gravity and mortality.

VINTAGE 2016

Cool, dry spring and early summer conditions through to the end of January allowed the whites to develop great flavours and high acidity. The cool, dry conditions became humid and sub-tropical in the last week of January, as an uncharacteristic tropical low sat over the lower Fleurieu Peninsula.

From January 22nd to February 3rd we had 90mm of rain, with the temperature being no greater than 33 degrees and not falling at night below 19.5 degrees, very little wind and constant cloud cover. These combined conditions proved challenging for effective fruit ripening.

March and April returned to normal average climatic conditions, with the majority of blocks coming through without much splitting. Fruit quality proved exceptional - typically those on our lighter alluvial sands. Harvesting was completed in the first week of April.

ALCOHOL
REGION

15%
South Australia



TASTING NOTES

We make our Steeple Jack wines with nothing but the fruit in mind—they are uncomplicated & approachable.

Blackcurrant, plum and tobacco leaf dominate the nose. Full, rich, fleshy palate of mulberry, black cherry and spice upfront laced with hints of dutch chocolate and mint supported by fine texture, and soft tannins on the finish.

STEEPLE JACK
Cabernet Sauvignon
2016



