



**MUSEUM: Somerled 2003 Kangaroo Island Sparkling Cabernet
Méthode Champenoise - \$70/btl**

Made in the same style as our Shiraz - to be a rich, complex wine in its own right, in this case prior to the method champenoise.

Leafy, dense and with those lovely notes of cassis, we think the KI cabernet really lends itself to a savoury, sophisticated sparkling wine.

This is very much on the dry side for a sparkling red wine, and intentionally so.

Wonderful as a dry aperitif, but also delightful with lamb and pork roasts, and with a dark, bitter and rich chocolate dessert.

A serious sparkling wine.



- Appearance:** Dark, deep dense, with a fine persistent bead rising to the top of the glass.
- Nose:** Complex nose.
- Palate:** Rich and delectable with so much complexity - there are a lot of secondary flavours going on after having this much time on lees in the bottle prior to disgorging in 2012. Certainly a dry version of the traditional South Australian sparkling red wine.
- Potential:** It's already had 10 years, so it's looking beautiful to drink right now.

Rob Moody