

Grape variety	<i>Cabernet sauvignon</i>
General Pointers	<p>Appearance: dark to opaque</p> <p>Aromatics: Blackcurrant, bellpepper, cedar, dark fruits along with pencil shavings, and cigar boxes (especially with age and oak)</p> <p>Palate: High tannins -- tight knit, refined, firm. Linear structure. High acid. Medium to full body</p> <p><i>[Small, thick skinned berries = deep colour, high tannin and relatively high acid]</i></p> <p>Less ripeness/cooler climate: shows more greenness, bell pepper, vegetal</p> <p>More ripe/warmer climate: tobacco, mint/eucalyptus, blackberry, black cherry</p>
Bordeaux	
Left bank general classified growth (Medoc/Graves)	<p>Appearance: Dark ruby/purple, m+ concentration;</p> <p>Aromatics: M+ intensity black fruit (CASSISS, blackberry, blackcherry), green BELLPEPPER, dried savoury herbs, tobacco, PENCIL SHAVINGS, CEDAR, cigar box; M+ to high minerality (damp soil, graphite), M+ to high use new French Ooak (clove, cedar, coffee, vanilla, smoke, baking spice);</p> <p>Palate: m-m+ body, elevated, pixilated tannin with fresh tannic grip (fine, firm, grainy, fresh, cedary, tight-knit, aristocratic, refined); elevated fine acidity; m to elevated alcohol.</p> <p>Overall: digestible, delicious, succulent, deeply fruited; savoury.</p> <p><i>[Good BDX should show freshness of fruit (not jammy) and restraint because of its maritime climate]</i></p>
St Estephe	AUSTERE and FIRM; coarser in texture, more rustic tannins, more acid and a less fruit and perfume than Pauillac, Saint Julien, and Margaux. <i>[heavier, slower draining soils, more clay, cooler]</i>
Pauillac	LEAD PENCILS, BLACKCURRENT , BELL PEPPER, CEDAR , MINERALS, TOBACCO; Fullest bodied. Firm structure (same as St Estephe) with plenty of rich, fleshy fruit. Dense, concentrated, round and balanced. Powerful yet elegant with med body, fairly high acid, med alc, fine structured tannins and long length. <i>[high clay content. entirely on a gravel mound]</i>
St Julien	Power of Pauillac and magic of Margaux; however, not as rich, powerful or aromatic as Pauillac but silkier texture. Not as perfumed or elegant as Margaux CEDAR and CIGAR BOXES. <i>[finer gravels than Pauillac with less iron content]</i>
Margaux	FRAGRANT, perfumed, SILKY, delicate, suave . TOBACCO, CIGAR BOX, EARTHY, DUSTY, Floral, feminine, violets and acacia; SOFT ELEGANT POWDERY TANNINS . <i>[Thinnest gravelliest soil in Medoc roots dig up to 7m to reach water]</i>
Graves	Lighter in colour, body, tannins but often more fragrant and suitable for earlier drinking than most Medoc; stony minerality, lightness, finesse, appetising. <i>[generally more merlot used; also sandier soils; further into Graves soils become thinner and more limestone > increases aroma, minerality, freshness].</i>
Pessac-Leognan	Classic and delicate aroma of black fruits, violets, baked bread, leather, coffee, MINERALS. Rich round powerful, long finish

Italy	
Tuscany	Beautiful deep blackcurrant and black cherry sweetness, retains acidity, alcohol can reach 14%
USA	
Napa	Darker, fuller body, higher alc (14+%) and lower acid than BDX. Ripe, supple, smooth; upfront fruit lush, concentrated CASSIS, JAMMY/CONFECTED dark fruits, plummy, sometimes fresh greenness/MENTHOL; soft acid; SWEET OAK. Can have raspy tannins <i>[sugar/flavour ripe but not always physiologically ripe >> high vigour + shade + deep rich soils; climate allows long hang time potential; US palate generally not fan of pyrazines]</i>
Australia	
Coonawarra	Bright, often minty, fruit; fine structure; fairly high alc with retained acid; ripe with concentrated blackcurrant and plum (verging on prune in hot vintages), classic CEDAR note with eucalyptus rather than green pepper. Structured fine grained tannins but less austere or chalky than BDX. Less body and lower alc than Napa. ELEGANCE.
Margaret River	Black-fruited, dustily herby and tightly structured; more green pepper and firmer tannins but less overt cassis compared to Coonawarra; Elegant balanced style. Fine, powdery, structured, and refined tannins; restrained MB food friendly. Cassis + fine grained tannins. Acid and structure of OW
Chile	
General	Fresh cassis, ripe black and red fruits; fruit forward; signature smoky, herbaceous note. Cool nights help keep acid crisp and fresh. Warm days allow higher alc and riper softer tannins than typical BDX. Bright, fresh and ripe primary fruit but without the overt, intense, luscious ripeness often seen in California, Australia, and South Africa <i>[rain/disease pressure at end of vintage = shorter hang time potential than other NW = less lusciously ripe fruit]</i>
Maipo	Ripe, round, silky smooth, subtle, spicy, complex with signature powerful eucalyptus and blackcurrant flavours
Maipo Alta (cooler)	Fine elegant tannins with piercing black fruit, hint of eucalypt.
Aconcagua	Structured, closed but still sweet and fully ripe. Good acid
Colchagua	Faster developing, soft tannins, sweet fruit and less acid
Curico (warmer)	Richer, softer
South Africa	
General	Concentrated, lush blackcurrant and cedar with smoky, iodine, and possible burned rubber. Bridging style between the structured Cabernets of the Medoc and the lush, concentrated, upfront fruit of Napa. Older virused vines = high acid and unripe herbaceous notes. Newer = ripe, sweet fruit.
Stellenbosch	Intense concentrated blackcurrant; fine ripe tannins; high alc; elevated fresh acid. Deeper colour, fuller body, softer acid, and riper/jammier fruit than BDX but similar green bellpepper notes. Best = luscious fruit and textural generosity without sacrificing freshness.
Paarl (warmer)	Broader and fuller bodied than Stellenbosch