

Potawurutj Cabernet Sauvignon 2023

Munda (land, terroir)

The Padthaway wine region lies along South Australia's Limestone Coast, where ancient seabeds, red-brown earths, and terra rossa soils shape the landscape. Most vineyards sit atop a shallow ridge along the western slope of the West Naracoorte Range, with red clay over limestone soils lending power, perfume, and structure to the fruit.

Our Cabernet is sourced from a blend of lower country with red-brown clay loams (80%) and elevated sites with deep volcanic soils and granite influence (20%), delivering body and lift in equal measure. The maritime-moderated climate, while warmest within the Limestone Coast, maintains balance through cool nights and a long growing season. This is Potawurutj munda – open, fertile, and powerful, with deep roots in stone and sea

Harvest

Machine harvested in the cool early hours of the morning to retain vibrancy and tannin structure.

Vintage

The 2023 season was one of patience and reward. A cool spring and mild summer delayed ripening and reduced yields slightly, but excellent autumn conditions allowed for slow flavour development and pristine fruit quality. Wines from Padthaway in 2023 show richness, depth, and aromatic precision—an outstanding vintage, particularly for Cabernet Sauvignon.

Tasting Notes

Lifted aromatics of blueberry, violets, and dry autumn leaves. The palate is medium to full bodied, with fresh varietal cassis and blood plum, layered with dark cherry, mocha, and a whisper of cedar. Fine tannins and bright acidity carry the wine to a long, structured finish.



FERMENTATION

De-stemmed and crushed, then fermented in a mix of open and static fermenters. Skins contact for 8–10 days.

TREATMENT

Aged in a combination of second- and third-use French oak hogsheads for 12 months.

CELLARING

Drinking beautifully now, with potential to evolve gracefully over the next 8–12 years.

SERVING

15–16°C

ALCOHOL

14%

CLOSURE

Stelven (screwcap)

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Munda Wines isn't about playing safe. It's about playing *true*. We craft expressive, benchmark wines that capture the singular munda of each region. More than just terroir, munda speaks to the deeply rooted character of place – its soil, its contours, its ancient geology. The wind that threads through a particular gully. The warmth held in granite at dusk. The invisible imprint of time.

By acknowledging and elevating Traditional Countries through wine, we hope to offer something both accessible and meaningful: a conversation that begins in the glass, but reaches far beyond it.