WENTE
FAMILY VINEYARDS



Southern Hills Cabernet Sauvignon

Country:	United States	Region:	Livermore Valley, CA
Type:	Red	Varietal:	Cabernet Sauvignon
Format:	12 x 750ml		

BC	AB	SK	MB
+301507	+301507	+1620	+301507
Specialty	Open	SO	MBLL

TASTING NOTES

Colour: Crimson with purple highlights.

Aroma: Aromatics of dark fruit such as dark cherry, plum and blackberry. The aging of oak barrels imparts the touch of vanilla and cedar to round out this medium-bodied Cabernet Sauvignon.

Taste: Juicy dark red fruit flavours of plum and black cherry. The finish is smooth and supple with hints of chocolate and spice. Rich, mouth-filling tannins and a full-bodied mouthfeel, this wine provides a long, smooth finish.

Food: Pair this with a classic barbequed sirloin, a rack of mesquite ribs or a grilled veggie burger.

AWARDS & ACCOLADES

2023 ~ 92 Points. "Outgoing and approachable, this silky charmer overdelivers on quality for the price. Ripe and juicy boysenberry, vanilla bean, and blue floral tones are ever present." - The Tasting Panel, Sept/2026

2023 ~ 90 Points. BEST BUY "Cherry paste and light oak spice aromas show on the nose of this bottling. The palate lands with a soft texture and nearly sweet set of flavors, from charred cherry to licorice." - Matt Kettmann - Wine Enthusiast, Oct/2026

2023 ~ "A cherry compote core leads the way, with a rounded, friendly feel on the licorice-coated finish. For immediate gratification." - James Molesworth - Wine Spectator, Jul/2026

OTHER INFO

This Livermore Valley Cabernet Sauvignon is developed from vines that California wine pioneer Charles Wetmore brought from France in the 19th century. The Wente family farms approximately 400 acres of Cabernet Sauvignon vineyards matched to the soils and meso-climates with rootstocks and clones selected for each site. The Livermore Valley offers a climate ideal for growing red Bordeaux varieties, with a long growing season that develops ripe, round fruit flavours. Each vineyard was harvested separately and fermented in upright fermenters, with regular pumping over to increase colour and tannin extraction and improve mouthfeel. This wine was aged for 16 months in new and used French and Eastern European oak barrels as well as stainless steel tanks. Aging in stainless steel helps preserve fruit vibrancy in the wine.

For more information, please contact International Cellars Inc.
200-1122 Mainland Street, Vancouver, BC V6B 5L1
604 689 5333 info@international-cellars.com
www.international-cellars.com