



## Stats

**Grapes:** 100% Cabernet Sauvignon  
**Vineyard:** Old Testament Vineyard  
**Vine Age:** 28-years-old  
**Soil Type:** Terra Rossa (red clay intermixed with lime deposits over a hard limestone bedrock)  
**Viticulture:** Conventional  
**Fermentation:** Inoculated – stainless-steel  
**Skin Contact:** 7 days  
**Aging:** 12 months in oak (10% new America - 45% used American - 45% used French)  
**Alcohol:** 14.5%  
**pH:** 3.46  
**Total Acidity:** 6.58 g/L  
**Total SO2:** 125 ppm  
**Total Production:** 9,723 cases  
**UPC:** 9342160000232

## Reviews

Wine Enthusiast | 91 points

## Sister's Run

2022

# 'OLD TESTAMENT'

Cabernet Sauvignon | Coonawarra - Australia



VEGAN

## About

Sister's Run is all about having fun, ideally while relaxing with your shoes off. The brand is the vision of Dandelion Vineyard's winemaker Elena Brooks and her talented female winemaking team. She was rushing out the door mid-vintage 2002 to accept a coveted award in the Barossa and she had a work boot on one foot and a stiletto on another, her crew cried out 'Run, Sister Run!' The brand is focused on single-vineyard, close family friends' vineyards and expressing that fruit in the purest manner. The 'Old Testament' vineyard is farmed by Peter Thompson and was planted in the early 1990s in the heart of famed Coonawarra. The 2022 vintage had a cool spring, with a long, warm autumn and perfect ripening conditions.

The grapes were handpicked and brought to the winery in small picking bins. There the bunches were carefully sorted and destemmed and the tanks were split between fermentations with local cultured house yeasts. The wine stayed on the skins for about a week, after which it was pressed to a combination of 10% new American oak, 45% used American oak, and 45% used French oak. After a total of 12 months, the wine was racked to tank and bottled with just a sulfur addition – no fining or filtering this vintage.

## Tasting Note

Vivid black-purple, with notes of blackberry, cinnamon, beetroot, and violets. Bright acidity balances bold tannins and ripe berry flavors, finishing with taut, lively fruit.