



Dark Fruits - Velvety Tannins - Vegan Friendly



CABERNET SAUVIGNON 2019

Broody, silky, juicy, statuesque and well defined. Rich cassis, earthy cedarwood and sweet tobacco leaf. This wine is everything you never knew you wanted. Biased? Maybe, but there's a reason why Cabernet was king of the Yarra for so long. If you don't drink it, we will.

VINTAGE

A dry and warm start to the growing season had us planning an early vintage. The season was slowed by much needed December rain which also provided lush canopies. Although overall 2019 was warm, cool nights helped retain the acid required to keep the resultant wines fresh and packed full of flavour.

Fruit was destemmed and crushed into static fermenters and inoculated at low rates to promote a slow start fermentation. After pressing, wines were racked to 300L French oak hogsheads (10% new) for malolactic fermentation and maturation. Over 18 months barrels were racked and returned a few times. The naturally settled wines were then blended and bottled.

NOTES

Cherry compote, bramble bush.
Tobacco leaf, velvety tannins.

SPECS

Alcohol 13.5% | PH 3.56
Acid 6g/L | Sugar dry

PAIRING

juicy steak burger or roast lamb with all the trimmings.

REVIEW - 91 POINTS - GARY WALSH

"Dark berries, violet and mocha, some leafiness. Medium-bodied, good volume of fruit with tobacco savouries, slightly chunky tannin, but lovely flavour all up in a thoroughly regional style. Finish is solid. You're doing very well at the price here" (2018 vintage)