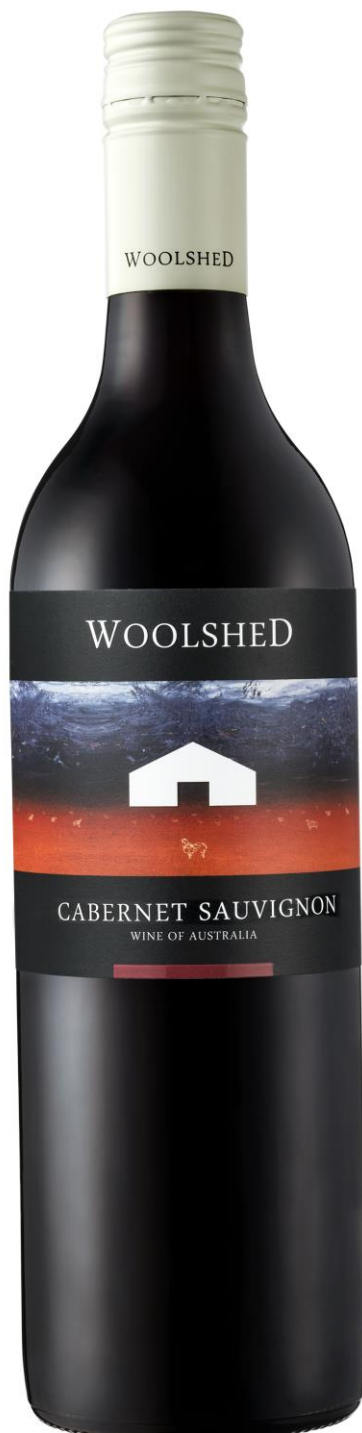




WOOLSHED

2018

CABERNET SAUVIGNON



GRAPE VARIETY:

Cabernet Sauvignon

REGION:

The fruit for this wine was harvested from our vineyards in Murray Darling, Victoria.

HARVEST DATE:

Mid-February 2016

WINE SPECIFICATIONS:

Alc/Vol: 13.5% pH: 3.50 Acidity: 5.71g/L RS: 2.5g/L

VINIFICATION:

Fermented in sweeping arm Potter fermenters with automated pump over. Followed by malolactic fermentation and maturation on oak to add complexity and structure before final blending.

WINEMAKER'S COMMENTS

COLOUR:

Medium-deep red.

NOSE:

Blackcurrant, cherry and plum with hints of vanilla and spice.

PALATE:

Ripe plum, berry and spice with a hint of dark chocolate. Well-structured with toasty oak and fine tannins.

CELLARING POTENTIAL:

Ready to enjoy now but will cellar up to five years.

IDEAL FOOD MATCHES:

Slow cooked lamb shanks, roast duck or mushroom risotto.