



SUNNYCLIFF

ESTATE

CABERNET SAUVIGNON 2017



GRAPE VARIETY:

Cabernet Sauvignon

HARVEST DATE:

09th March – 24th April 2017

WINE SPECIFICATIONS:

Alc/Vol: 13.5% pH: 3.50
Acidity: 5.9g/L RS: <2.0g/L

VINIFICATION:

Fermented in sweeping arm Potter fermenters for ten days. Pressing and clarification on premium French oak was followed by malolatic conversion in stainless steel tanks. Matured on premium French and American oak to add complexity and structure before final blending.

CELLARING POTENTIAL:

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

WINEMAKER'S COMMENTS

COLOUR:

Deep red.

NOSE:

Rich red berry fruits, blackcurrant and plum with hints of vanilla and spice.

PALATE:

Classic notes of ripe berry, spice and a hint of dark chocolate. Well-structured with toasty oak and fine tannins.

IDEAL FOOD MATCHES:

Wagyu beef burger, lamb cutlets or mushroom risotto.

