



MOUNTAVOCA

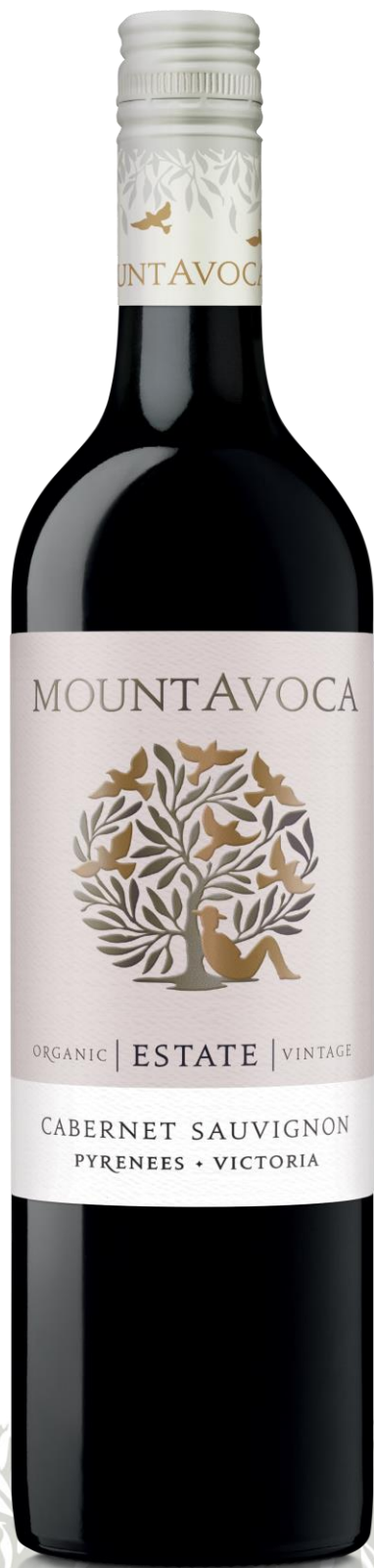
PYRENEES • VICTORIA • AUSTRALIA

| ESTATE |

CABERNET SAUVIGNON

PYRENEES • VICTORIA

2018



COLOUR

Dark crimson with a purple hue.

NOSE

Lifted aromas of upfront toasty cassis, sweet hazelnuts and chocolate coated mint leaf.

PALATE

Rich palate of blackcurrant and mint with underlying notes of sweet toast. This is an elegant and well layered wine, with balanced acidity and supple tannins finishing with poise and a seamless length.

WINEMAKING

The Organic Estate vineyard provides all the fruit for this wine. Large static, as well as the traditional open top fermenters, were both used to ferment on skins over a period of eight to ten days, with regular pump-overs and head plunging for maximum extraction of fruit flavours, colour and the delicate fruit tannins. The wine was then transferred into French oak hogsheads and barrel aged for 11 months.

FOOD PAIRING

Classic grilled beef burger topped with melted Gruyère, Asian BBQ lamb ribs or a mushroom stroganoff.

VINTAGE NOTES

Cool conditions in early spring enabled a subsequent long growing season. A warm dry summer subsided into ideal cooler autumn conditions prior to harvest.

QUICK NOTES

VINTAGE | 2018

WINEMAKERS | DAVID DARLOW

GRAPE VARIETY | CABERNET SAUVIGNON

BOTTLED | JULY 2019

GROWING AREA |

PYRENEES, AVOCA, VICTORIA

ALC %/VOL 13.5 % V/V

TITRITABLE ACIDITY 7.2 G/L

PH 3.81

CELLAR POTENTIAL 8 - 12 YEARS

OAK | FRENCH OAK

MATURATION | 11 MONTHS