



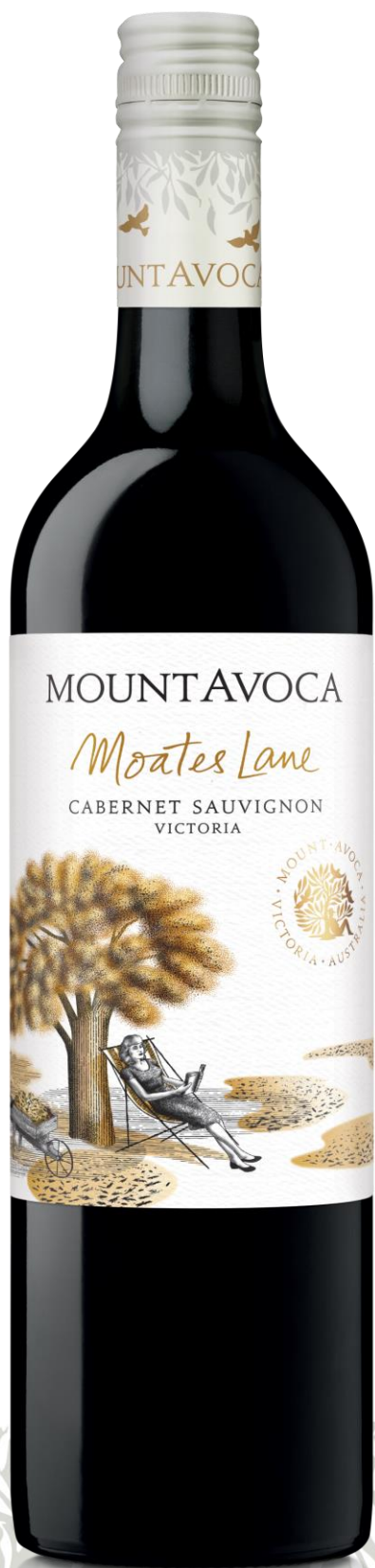
MOUNTAVOCA

PYRENEES + VICTORIA + AUSTRALIA

Moates Lane

CABERNET SAUVIGNON

VICTORIA · 2018



COLOUR

Dense plum red.

NOSE

Aromas of blackcurrant, dark chocolate with a light background of toasty menthol and sweet liquorice.

PALATE

Clean full-bodied flavours of ripe forest berries and redcurrants supported by smooth, velvety tannins and cherry notes on the finish.

WINEMAKING

Harvested in the morning, the grapes were picked at optimal ripeness, crushed into stainless steel fermenters for MLF fermentation. The wine was matured with French Oak for 12 months. It was fined and filtered before being bottled.

FOOD PAIRING

Beef cannelloni or antipasto.

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 | SEPTEMBER 2018
GROWING AREA |
PYRENEES, AVOCA, VICTORIA

ALC %/VOL | 13.0 % v/v
TITRITABLE ACIDITY | 7.2 G/L
PH | 3.61
CELLAR POTENTIAL | 5-7 YEARS
OAK | FRENCH OAK STAVES
MATURATION | 6 MONTHS