



FINE AUSTRALIAN WINES

METAL LABEL

CABERNET SAUVIGNON 2019



Winemaking Fruit was machine harvested during the warm night conditions and transported in bins to our Yenda Winery. The parcels were fermented separately in stainless steel vertical fermenters on premium French oak for 4-6 days between 26 and 30 degrees. The wine was then pressed at 1 Baume and left to ferment until dry, then racked onto French oak staves for malolactic fermentation. Wine was then clarified via centrifuge into stainless steel storage. Once these parcels were completed, we then made the final blend and prepared for bottling.

Tasting note With deep colour and violet hues, it has intense aromas of red berry fruits coupled with hints of sweet blackberry jam and a touch of vanillin oak. Subtle fine tannins marry perfectly with the intense concentrated palate of ripe blackberries, black currant, and well-integrated oak.

Region Padthaway 27%, Murray Darling NSW 44%,
Coonawarra 27%, Riverina 2%.

Wine Analysis Alcohol: 14.27% pH: 3.43
TA: 7.43 g/l RS: 6.50 g/l

Style Dry, full bodied.

Food Match Enjoy with rich pasta dishes, Roasted Beef or a juicy steak.

Cellaring Best consumed within 2 years, however our Cabernet Sauvignon is made to withstand 5-10 years cellaring.

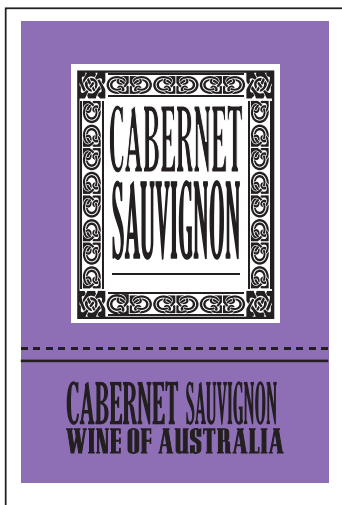
Winemaker,
James Ceccato



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Carton Packaging

Packaging Detail

Range: Metal label

Product: Cabernet Sauvignon

Approx. Case Weight: 8kg

Bottle Barcode No: 9335966002272

Carton Barcode No: 19335966002279

Bottle: Super Premium Claret

Bottle Weight (grams): 732

Package Weight (grams): 1458

Bottle Dimensions (hxd): 329mm x 75mm

Carton Size: 6 pack

Carton Dimensions: 230mm x 156mm x 335mm

Slipsheet Configuration: 96 (domestic) - 84 (export)