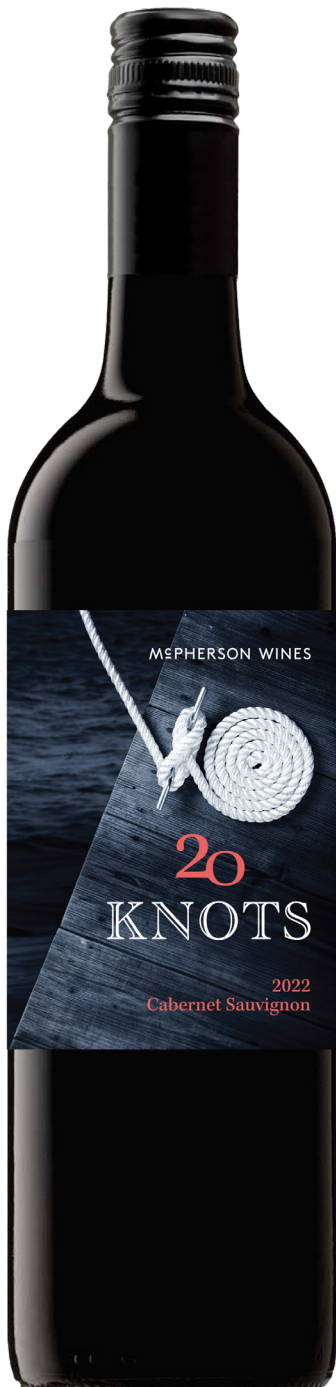


20 KNOTS

Cabernet Sauvignon | 2022
SOUTH EASTERN AUSTRALIA



Cruising at 20 Knots, because life's too short to anchor in the shallows.

TASTING NOTES

A full flavoured, fleshy, fruit laden palate with rich, ripe berry fruits.

Best consumed

Now - 2029

Food Recommendations

Try this classic Cabernet with beef curry, old fashioned Sunday roasts, slow cooked, char-grilled ribs or braised brisket. Also a great match for a hearty rustic lasagne.

WINEMAKING

Winemaking note

The grapes for this Cabernet were picked and crushed during the cool of night, thus ensuring the retention of varietal character, while modern winemaking techniques were employed throughout, all of which help to create the signature McPherson Cabernet style. Fermentation took place in sweeping arm red fermenters, giving the wine a denser, richer colour and allowing for gentle flavour extraction. Softer tannins are also a result of this process, while careful attention was paid to the oak selection for the Cabernet. This wine was aged on French oak for approximately 8 months, giving the wine a noticeable, but not an excessive, oak influence. The inclusion of some central Victorian fruit into the blend has boosted both the colour and the intensity of flavour.

Varietal composition 100% Cabernet Sauvignon

Alcohol 14.5%

Winemaker Jo Nash and Olivia Forbes



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