

Cabernet Sauvignon | 2018
VICTORIA



Released for the first time in 2014, the MWC wines are made with food in mind. Soft, savoury, earthy styles with a European influence, they are a rustic style full of interesting, complex characters made for those who love wonderful, honest wines.

TASTING NOTES

Colour

Dark, rich with cherry hue.

Nose

Subtle forest floor with plum and blackcurrant.

Palate

Notes of rich black fruits and berries complemented with elegant oak and a nuance of chocolate.

Best consumed

Now - 2030

Food Recommendations

Try this wine with a grass fed barbecued steak, short ribs, or a salami pizza with spicy tomato sauce to heat things up a little!

WINEMAKING

Winemaking note

Fruit was harvested from 16 year old vines in exceptional vineyard sites from our GV vineyard. The vineyard is of sandy soils, with excellent draining providing ideal conditions for growing high quality fruit. Tonnages were kept low, (approximately 3 tonnes/acre) to allow for maximum quality and flavour. The must was fermented in static red fermenters and pumped over every eight hours for the ferment's duration. Once the ferment was dry, the resulting wine was pressed off the skins and allowed to settle prior to spontaneous secondary fermentation. Separate parcels of the wine spent between 6 and 12 months in French oak barriques, after which the final blending of select parcels took place.

Varietal composition 100% Cabernet Sauvignon

Alcohol 14.5%

Residual Sugar 0.35 g/L

Winemaker Jo Nash

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