



FARM TO TABLE



CABERNET SAUVIGNON 2018

OVERVIEW As dedicated grape and sheep farmers, we have deep respect for provenance, husbandry and craftsmanship in food and wine. Straight from the farm, these wines embody our connection to the land and our enjoyment of it through quality food and wine. Farm to Table wines are bright, generous and carefully blended to complement the softer texture of farm raised meat.

VINEYARD REGION Strathbogie Ranges

VINTAGE CONDITIONS 2018 was an outstanding year. Conditions were near perfect throughout the whole growing season. The year was warm without being too hot and the vines were able to ripen the fruit to the degree we desired without any stress. This means all aspects of fruit composition was good and acid was naturally maintained.

WINEMAKING The Cabernet fruit was picked from our Billi's vineyard in mid April in 2018. The wine was matured using old and new French oak. We blended in a small portion of Shiraz (15%) from our Upton Run vineyard which contributes ripe, juicy red berry flavours and fills out the mid palate.

WINE ANALYSIS Alc/Vol: 15%
Acidity: 7.2 g/L
pH: 3.57

COLOUR Dense, dark red with youthful purple hues.

NOSE Aromas of dark blackberry fruits, hints of wild herbs and oak spice.

PALATE Smooth and rich with dark cherry and plum flavours balanced with black pepper and dusty tannins.

PEAK DRINKING Drink now to 2025.