

# FARM TO TABLE



## CABERNET SAUVIGNON 2019



**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, Victoria

**VINTAGE CONDITIONS** 2019 was a hot, dry year which helped to produce Cabernet Sauvignon of exceptional concentration, but still with trademark cool climate perfume and aromatics. Grapes were picked earlier than previous years for this block to achieve a perfect balance of sugar, flavour and tannin.

**WINEMAKING** The Cabernet fruit was picked from our Upton Run vineyard in early April. The juice was fermented in stainless steel to encourage primary fruity flavours and aromas and a specifically selected yeast was used to further promote varietal richness. The wine was matured using old and new French oak. We blended in a small portion of Merlot (7%) from our Billi's vineyard to contribute ripe, juicy red berry flavours and fill out the mid palate.

**WINE ANALYSIS** Alc/Vol: 14.7%  
Acidity: 7.3 g/L  
pH: 3.58

**COLOUR** Dense, dark red with youthful purple hues.

**NOSE** Perfumed blackberry, sweet cassis and liquorice with hints of vanilla and oak spice.

**PALATE** Medium bodied, yet rich and smooth, with dark cherry, blackcurrant and plum flavours, balanced by hints of milk chocolate and soft, fine tannins.

**PEAK DRINKING** Drink now to 2025.