

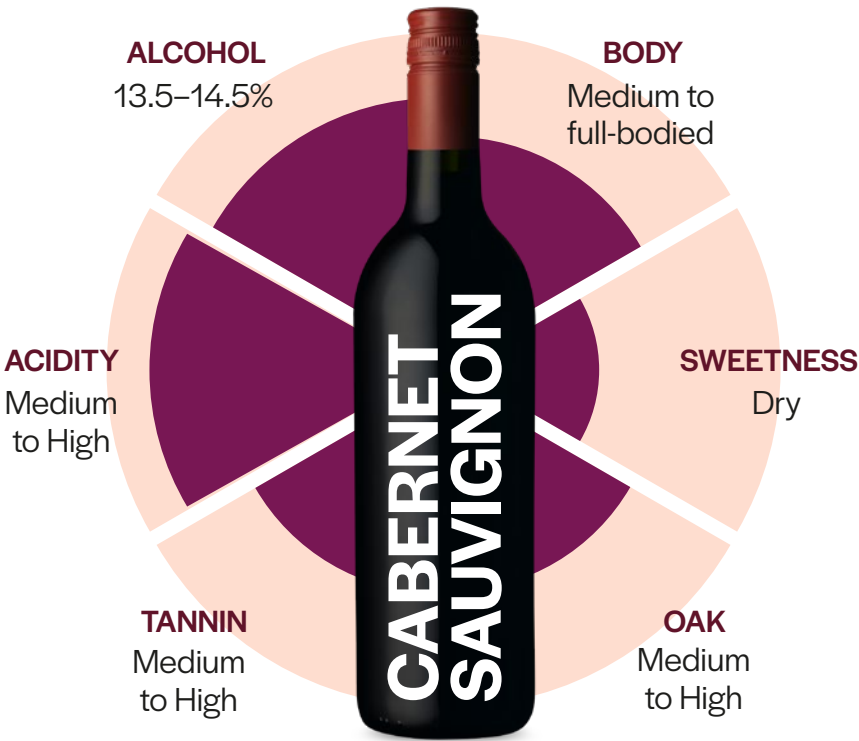
CABERNET SAUVIGNON

A TRUE
AUSTRALIAN
CLASSIC

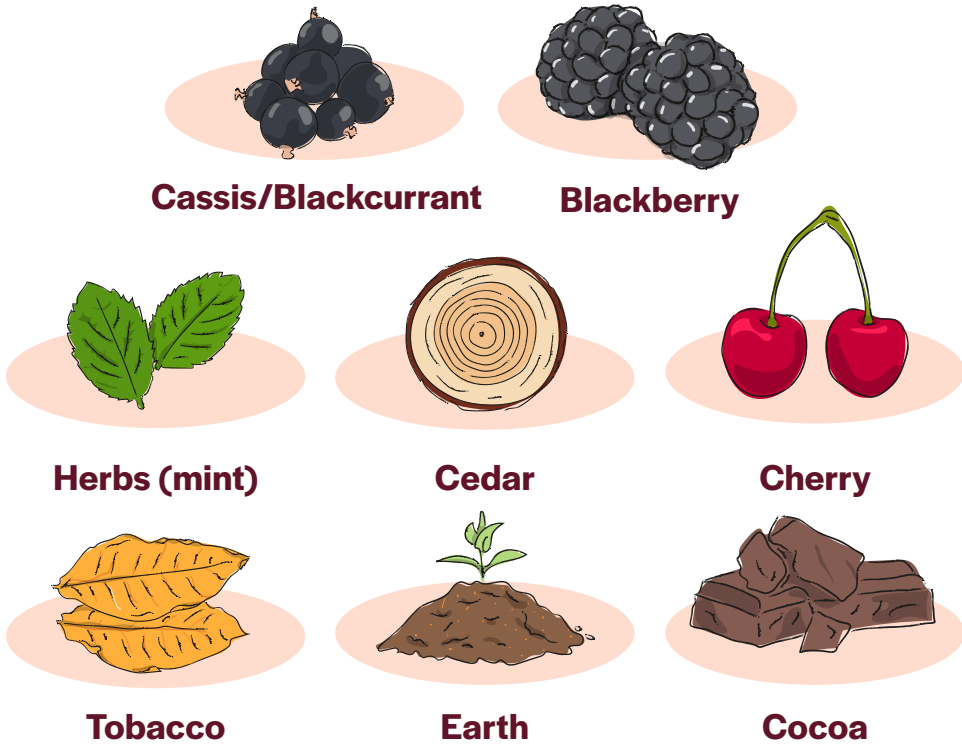
Deeply hued Cabernet Sauvignon is Australia’s third most planted grape variety, and an integral part of Australia’s wine heritage. Cabernet Sauvignon has a thick skin, robust and firm tannin structure that produce wines with great ageing potential.



CHARACTERISTICS



FLAVOURS



CABERNET BLENDS

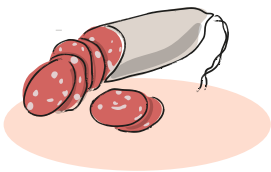


A single-varietal Cabernet Sauvignon can create well-structured, complex wines.

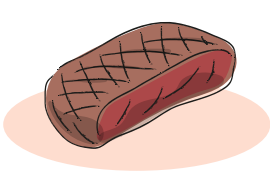


Cabernet Sauvignon blends well with varieties including Shiraz, Merlot, Malbec, Cabernet Franc and Petit Verdot. Blending often produces a more easy-drinking wine, with these other grapes smoothing any gaps in Cabernet Sauvignon’s flavour profile.

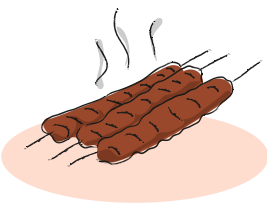
FOOD PAIRINGS



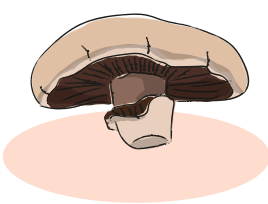
Charcuterie



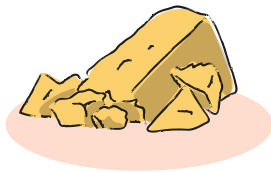
Gamey meats such as lamb or venison



Grilled, braised and BBQ meats



Portobello mushrooms



Aged Cheddar cheeses

