



## 2019 Single Vineyard Cabernet Sauvignon

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**Harvest Dates:** April 11th - 12th, 2019 | **Alcohol label %:** 14.5 | **pH:** 3.65 | **Acidity Tartaric (TA):** 6.4 | **Residual Sugar (g/L):** 0.7 | **Serving Temperature (°C):** 14.0 | **Drink starting in:** 2022 | **ending in:** 2042

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### Growing Conditions

In 2019, exceptional winter rainfall gave us a full soil moisture profiles and budburst occurred on par with long-term averages with very solid early shoot growth. Mid December through to the early March was extremely dry with virtually no rainfall. The mild days and cool nights in late February and early March aided in the final ripen creating strong varietal characters and crisp natural acids.

### Harvest

11 April 2019

### Winemaking

Fermented in open top concrete fermentors then transferred to barrel

### Aging

34 mths in new & seasoned French Oak hogsheads.

### Bottling

Bottled April 4 2022

### Appearance

Deep ruby

### Nose

Red capsicum, herbaceous, atypical varietal characters.

### Palate

Integrated, malt, dried spices, medium bodied, light velvet tannins, peppery, dark fruits.

### Food Pairing

Roast lamb with all the delicious trimmings