

2019 Estate Cabernet Sauvignon

CERTIFICATION: Biodynamic - Demeter
Organic - Ecocert Suitable for vegans & vegetarians.

IN THE VINEYARD:

Variety: 86% Cabernet Sauvignon
14% Merlot
Appellation: VQA Four Mile Creek
Brix at harvest: 22.2 °

IN THE WINERY:

Estate Cabernet Sauvignon grapes from block 113 were hand harvested on a 'flower' day where the moon was in a descending phase. The fruit was sorted, destemmed and fermented wild in open top barrels for 24 days before pressing. The settled wine was put into 50% new French oak barrels for maturation. After 13 months, selected barrels were blended with a small percentage of Merlot and then aged for a further 5 months in neutral oak.

Alcohol: 13.4%
Titratable Acidity: 5.38 g/L
pH 3.43 g/L
Sugar 1.6g/L
Bottled: June 2021
Cases Produced: 150
New French oak - 56%

IN THE GLASS:

Pronounced black fruit aromas and sweet spices on the nose which echo on the palate along with black licorice, cacao, bold tannins, and bright acidity that gives this wine pleasant balance. This wine is capable of aging in a cellar and should develop well over 5-10 years.

