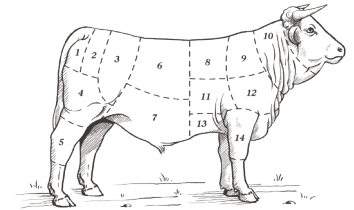


FARM TO TABLE

CABERNET SAUVIGNON

2017



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 2017 was a cold and challenging season. As a robust variety our Cabernet enjoyed the cool conditions. The long hang time ensured a good slow development of flavour with slow building sugar levels. This meant we could keep the alcohol below 14% and still have lovely ripe flavours.

WINEMAKING The fruit was picked from our Billi's vineyard in the last week of April, 2017. The wine was matured using new French (70%) and American (30%) oak. We blended in a small portion of Merlot (6%) from the same vineyard which contributes ripe, juicy plum flavours and fills out the mid palate.

WINE ANALYSIS

Alc/Vol: 13.7%
Acidity: 7.0 g/L
pH: 3.57

COLOUR

Dense, dark red with youthful purple hues

NOSE

Aromas of dark blackberry fruits, oak spice and hints of chocolate.

PALATE

Ripe and rich with dark cherry and plum flavours

PEAK DRINKING

Drink now to 2024