

sticks  
YARRA VALLEY

## tasting notes

### 2017 CABERNET SAUVIGNON

#### Variety

Cabernet Sauvignon

#### Geographical Indication

Yarra Valley

#### Winemaker

Tom Belford

#### Vintage

2017 was an excellent growing season in the Yarra Valley. Fruit for this wine was machine harvested from Yarra Glen. The fruit was destemmed and crushed into static fermenters and inoculated straight away at low rates to promote a slow start fermentation slowly. One tank remained 'on skins' for a month post ferment. Post pressing, wines were racked exclusively to 300L French oak for secondary, malolactic fermentation (MLF). After maturation for 15 months, the naturally settled wines were then racked and blended in preparation for bottling.

#### Analysis

Alcohol 14.0%

pH 3.45

Acid 6.4g/L

Sugar dry

#### Tasting

Bright crimson red with purple hues.

Classic nose of cassis, plum, blackcurrant, pepper and earthy notes.

Pure plum and cassis flavours are supported by notes of bramble, chocolate and cigar box.

