



NUGAN

ESTATE

COONAWARRA ALCIRA VINEYARD CABERNET SAUVIGNON 2019



Cabernet
Sauvignon



Coonawarra



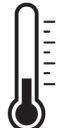
Food Pairing



April 2019



14.5% Alc



18°
Serving Temp



Light
Bodied

Full
Bodied



WINEMAKING

This Cabernet Sauvignon is sourced from the classic Coonawarra region of South Australia. Once harvested, the parcels were destemmed and chilled. After a two day cold soak, the parcel was inoculated with a pure yeast culture. Fermentation was undertaken in Vinimatics and static fermenters with manual pump overs every 6 hours. Upon completion of alcoholic fermentation, the wine remained on skins for a further two days before being pressed into American and French hogsheads for 14 months maturation.

WINEMAKER'S COMMENTS

Deep purple with vibrant hues. Enticing aromas of blackcurrant and mulberry melded with hints of mint, leather, cedar earth and all spice. The palate displays intense flavours of dark berries, vibrant cassis fruit, followed by velvety tannins and subtle oak accompaniment.

WINE & FOOD MATCH

Warm lamb fillet salad or glazed veal medallions.

NUGAN

ESTATE

www.nuganestate.com.au