



NUGAN  
ESTATE

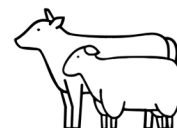
LA BRUTTA  
CABERNET SANGIOVESE 2014



Cabernert Sauvignon  
Sangiovese



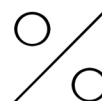
Wrattonbully  
King Valley



Food Pairing



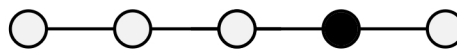
March 2014



14% ALC



18°C  
Serving Temp



Light  
bodied

Full  
bodied



## WINEMAKING

The parcels used for this wine were harvested from Wrattenbully (Limestone Coast South Australia) and King Valley (North East Victoria) and kept separate. After crushing and de-stemming, the fruit was chilled and gently macerated under an inert gas blanket for 48 hours. Following cold maceration, a portion of the juice was drained, warmed and inoculated with pure yeast culture, prior to adding back to the must for primary fermentation. 10 days of plunging and pump overs resulted in a wine of intense concentration and depth requiring 24 months of tempering in seasoned French and American oak barrels before final blending.

## WINEMAKER'S COMMENTS

Dense garnet red in appearance. Layers of black and red fruits, bramble, liquorice, polished leather and dark chocolate. Rich and full flavors of cassis and chocolate, balanced with ripe red berry fruits and plush tannins. Well integrated oak with excellent fruit intensity, structure and balance leading to a long, smooth finish.

## WINE & FOOD MATCH

Wood fired Prosciutto and Buffalo Mozzarella Pizza, followed by Meatballs braised in a Spicy Red Sauce.

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