



# NUGAN

ESTATE

## THIRD GENERATION CABERNET SAUVIGNON 2020



Cabernet Sauvignon



South Eastern  
Australia



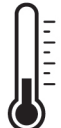
Food Pairing



February 2020



13.5% Alc



16°  
Serving Temp



Light  
Bodied

Full  
Bodied



### WINEMAKING

To achieve optimum ripeness the fruit was harvested in the cool of the night preserving delicate fruit flavours. After picking, the fruit was crushed and fermented in static tanks with automatic irrigators. Selected parcels received American oak treatment during fermentation to add complexity and structure.

### WINEMAKER'S COMMENTS

Dense red in appearance with a youthful crimson hue. Sweet aromas of berry fruits entwined with milk chocolate and delicate allspice nuances. Flavours of blackcurrant and plum with overtones of earth and spice tantalise the palate.

### WINE & FOOD MATCH

Perfect with red meat dishes. Try with roast lamb or gourmet sausages.

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