



Nugan Estate Cabernet Sauvignon 2006

Suggested Retail: \$11.99

Wine Maker: Darren Owers

Appellation: Riverina

Varietal: Cabernet Sauvignon

Yields per Acre: 5 t/acre

Cases Produced: 10,000

Filtration and fining: Fined earth filtered

Wood treatment: Fermentation with American oak.

Thereafter, maturation in new and seasoned French oak.

Length of barrel maturation: 12 Months

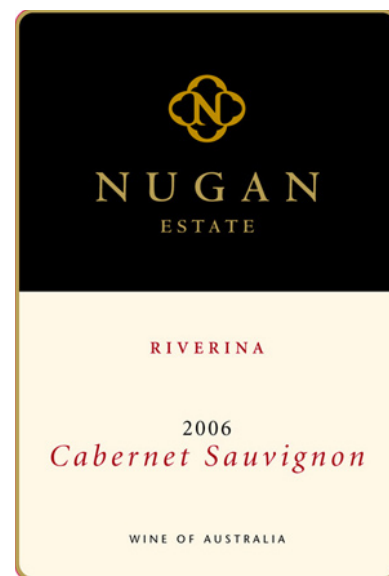
Alcohol %: 14%

Total Acid: 6.83

Free/Total Sulfur: 32/67

pH: 3.6

Residual Sugar: 4



UPC#:831881000274

Viticultural Practices: Brilliant crimson with a youthful purple hue. Enticing aromas of blueberry and mulberry layered with chocolate and allspice nuances. On the palate, concentrated flavours of blackcurrant and eucalyptus with appealing supple tannins. Best enjoyed with red meat dishes such as slowed roasted lamb shanks or seared venison.

Wine Makers Notes: The Cabernet was crushed and destemmed prior to yeast inoculation, tartaric acid and tannin additions. Fermentation was temperature controlled in static fermenters and vinimat-ics. The ferment was then bag pressed and racked onto American oak for completion of primary and malolactic fermentation. Post fermentation the wine received 12 months maturation using French oak and was racked every 2 months prior to final blending and bottling.

Scores: 88 pts Stephen Tanzer's Internattional Wine Cellar - Ruby-red. Red- and blackcurrant on the nose, with complicating anise and black tea qualities. Firm red berry fruit flavors are youthfully taut and nicely focused. Finishes clean, juicy and persistent.

87 pts - Robert Parker, Jr.'s The Wine Advocate #173 - The 2006 Cabernet Sauvignon was fermented in American oak and aged for 12 months in new and used French oak. Purple-colored, it exhibits a nose of cedar, tobacco, cassis and black currants. Medium-bodied and forward in the mouth, the wine is nicely balanced and friendly.
