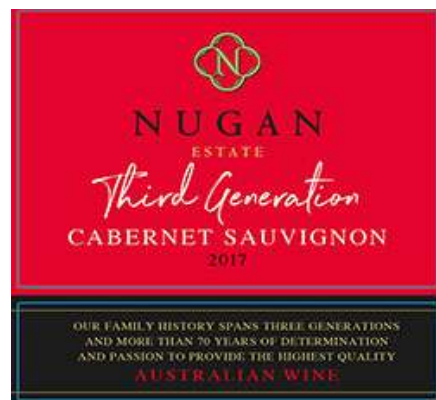




# Nugan Estate 'Third Generation' Cabernet Sauvignon 2017

**Winemaker:** Darren Owers  
**Appellation:** South Eastern Australia  
**Varietal:** Cabernet Sauvignon  
**Yields per acre:** 6.5 t/acre  
**Cases Produced:** 50,000  
**Filtration and fining:** Sterile filtration. Nil fining  
**Wood treatment:** French Oak  
**Length of barrel maturation:** 4 Months

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**Alcohol:** 13.5%  
**Total Acid:** 7  
**Free/Total Sulfur:** 35/70  
**pH:** 3.45  
**Residual Sugar:** 5

**UPC#:** 831881000694

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**Viticultural Practices:** The Cabernet fruit was harvested at optimum ripeness in the cool of the night to preserve delicate fruit flavour & inhibit wild yeast fermentation. After crushing / destemming & inoculation with a pure yeast culture, fermentation took place in static fermenters (with auto-irrigators) & vinimatics @ 24 - 26°C. Post Primary ferment, the parcels were pressed & matured separately until blending.

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**Winemakers Notes:** A lovely fruit driven style. Rich and concentrated flavours of juicy mixed berries, spice and supple tannins with toasty oak nuances. Enjoy with a wide range of dishes including red meat, poultry and pasta.

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## Scores:

**90 pts Vinous -**

Inky ruby. Vibrant black currant and cherry aromas are complicated by suggestions of black pepper, candied rose and mocha. Bright and energetic on entry, then deeper in the middle, offering appealingly sweet black and blue fruit flavors and a touch of licorice. Shows very good energy and spicy lift on the clinging finish, which features supple tannins and an echo of sweet dark fruit. There's no way I'd have guessed that this wine sells for only \$12. -- Josh Reynolds