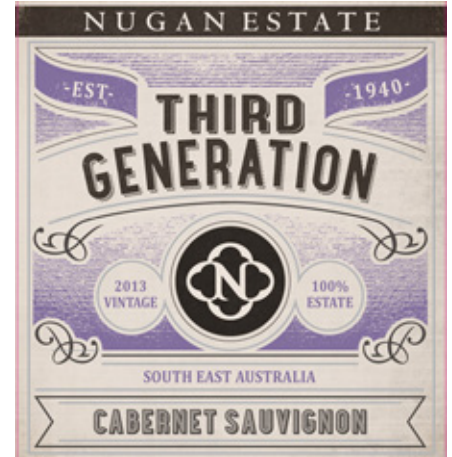




Nugan Estate 'Third Generation' Cabernet Sauvignon 2013

Wine Maker: 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



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

UPC#: 831881000694

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.

Wine Makers 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.

Score(s): 89 pts Stephen Tanzer's IWC (JR) - Dark red. Textbook cabernet aromas of redcurrant, dried cherry, tobacco and cedar. Silky and open-knit, offering juicy red fruit flavors enlivened by a peppery nuance. Lithe and refreshingly spicy on the finish, which features very soft tannins and repeating cherry/berry character. This fruit-driven cab delivers outstanding value and would be great with pretty much anything off the grill.
