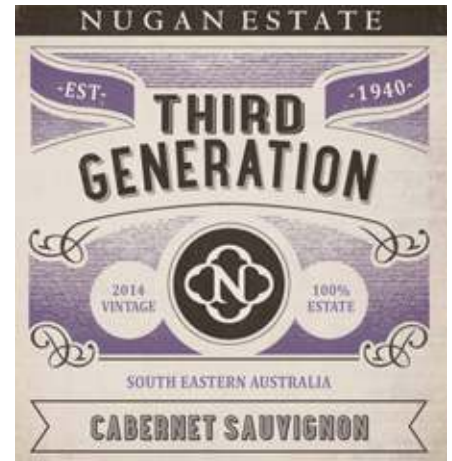




# Nugan Estate 'Third Generation' Cabernet Sauvignon 2014

**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.

---

**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.

---

**Score(s): 89 pts Tanzer/Vinous** - Deep ruby. Fresh cherry and blackcurrant scents are complicated by dusty herbs and licorice. Black and blue fruit flavors are braced by zesty acidity, picking up bitter chocolate and anise accents with air. The gently smoky finish features easygoing tannins and good persistence. -- Josh Reynolds