



# NUGAN

ESTATE

## STOMPER'S CABERNET SAUVIGNON 2018

*Riverina, NSW, Australia*



### *Technical Notes*

This stunning parcel of Cabernet Sauvignon was mechanically harvested in the cool of the night and delivered to Nugan Estate winery for destemming and cold maceration for 48 hours at 50°F. Whole berry primary fermentation took place in small static fermenters at 75°F, with a specialized yeast strain that enhances berry fruit and minimizes vegetal notes. The wine then remained on skins for a further 10 days enabling tannin polymerization and color extraction, prior to pressing to French Oak (25% new, 75% used) for 12 months maturation. Nil fining is used to keep it Vegan friendly. Instead they use finishing tannins to fill out the palate, rather than remove anything. Wine is then bottled and 4000 – 6000 cases made each year.

### *About this Wine*

Matthew Nugan reckons his mother can be a somewhat intimidating person and there's a few blokes that still wish they'd never given her a hard time. That said, the Nugans have one particular vineyard manager, named Stomper, who seems to have found a way to sidestep her wrath with his seemingly carefree attitude. They call him Stomper because the whole building shakes when he walks in, and he leaves mud everywhere, because he's too lazy to wipe his feet. He keeps doing it, AND getting away with it! (probably because he's so good at growing Cabernet!)

UPC CODE: 831881000793

### *Wine Analysis*

Alcohol: 13.5%  
Acidity: 6.4g/l  
pH: 3.53  
Residual sugar: 5 g/l

- ✓ VEGAN FRIENDLY
- ✓ SUSTAINABLE
- ✗ ORGANIC
- ✗ BIODYNAMIC

### *Viticulture*

Soil types: Alluvial Black self-mulching moderately heavy clay loam, over a grey heavy clay  
Aspect of vineyard: Flat river flood plain nearby to the Murrumbidgee River.  
Soil Nutrition: Moderate fertility, low salinity, neutral pH, with good levels of Calcium, Boron and Zinc.  
Climate: Warm, Mediterranean climate, with dry summers and moderate rainfall in the winter months  
Clone planted: SA125 planted in 1999.  
Rootstock: Own roots.  
Trellis system: Single tier, sprawling system, without manual manipulation.  
Planting distance: 3.3m x 1.5m.  
Irrigation: Drip irrigation.  
Harvest dates: Typically, mid-March.

### *Tasting Note*

This wine is brooding purple in appearance, with a youthful garnet hue. Sweet, dark berry fruit aromas entwine with milk chocolate and allspice, leading to seductive flavors of blackcurrant compote and velvety, supple tannins.

