



NUGAN

ESTATE



STOMPER'S CABERNET SAUVIGNON 2023

Riverina, Australia

Technical Notes

This premium parcel of Cabernet was mechanically harvested in the cool of the night and delivered to Nugan Estate winery for destemming and cold maceration for 48 hours at 10°C. Whole berry primary fermentation took place in small static fermenters at 24°C, with a specialized yeast strain that enhances berry fruit and minimizes vegetative notes. The wine remains on skins for 10 days, prior to pressing to French Oak for 12 months maturation.

About this Wine

My mother can be an intimidating person and there's a few blokes that still wish they'd never given her a hard time. That said, our one vineyard manager named Stomper seems to have found a way to sidestep her wrath with his seemingly carefree attitude. We 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. And he keeps doing it!

UPC CODE: 8 31881 00079 3

Wine Analysis

Alcohol: 14%
Acidity: 6.5 g/l
pH: 3.66
Residual Sugar: 6.1 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 flavours of blackcurrant compote and velvety, supple tannins.

