



NUGAN

ESTATE



THIRD GENERATION CABERNET SAUVIGNON 2023

Riverina, Australia

Technical Notes

To achieve optimum ripeness the fruit was harvested in the cool of the night preserving delicate fruit flavors. After picking, the fruit was crushed and fermented in static tanks with automatic irrigation. Selected parcels received American oak treatment during fermentation to add complexity and structure.

About this Wine

The Nugan family emigrated from Spain to Australia in 1938 and Third Generation family member Matthew Nugan proudly carries on his family's legacy. The Third Generation range varietally correct to the fruit. The wines all maintain a fruit forward nose and palate, designed for every (other) day drinking without fuss. We grow the grapes for our Third Generation Cabernet Sauvignon in the warm, sunny region of the Riverina.

UPC CODE: 8 31881 00069 4

Wine Analysis

Alcohol: 13.5%
Acidity: 6.5 g/l
pH: 3.66
Residual Sugar: 6.1 g/l

✓ **VEGAN FRIENDLY**
 ✓ **SUSTAINABLE**
 ✗ **ORGANIC**
 ✗ **BIODYNAMIC**

Viticulture

Soil types: Highly variable alluvial soils with sands and gravels embedded in clay. Most commonly red-brown earth, consisting of loamy surface horizon passing red-brown or gray clay.

Aspect of Vineyard: Variable

Soil Nutrition: Moderate to high fertility, low salinity, neutral pH (6.0 – 7.0), with good levels of phosphorus, iron, boron, and calcium.

Climate: Warm, Mediterranean climate, with dry summers and moderate rainfall in the winter months.

Rootstock: Own roots.

Trellis System: Single or double wire cordon, with or without foliage wire.

Planting Distance: 3.3m x 1.8m.

Irrigation: Drip irrigation.

Harvest Dates: Typically, mid-March.

Tasting Note

Dense red in appearance with a youthful crimson hue. Sweet aromas of berry fruits entwined with milk chocolate and delicate allspice nuances. Flavours of blackcurrant and plum with overtones of earth and spice tantalise the palate.

