STICKS

CABERNET SAUVIGNON 2019 / NOTES

CABERNET SUAVIGNON



VINTAGE

A dry and warm start to the growing season had us planning an early start to vintage. The season was slowed by much needed December rain which also provided lush canopies to ripen the fruit. Although overall 2019 was warm, cool nights helped retain the acid required to keep the resultant wines fresh and crunchy while also packed full of flavour.

REGION

Yarra Valley

WINEMAKING

The fruit was destemmed and crushed into static fermenters and innoculated straight away at low rates to promote a slow start fermentation. One tank remained on skins for two weeks of post ferment maceration. After pressing, wines were racked to 300L French oak hogsheads (10% new) for malolactic fermentation and maturation. Over the next 18 months the barrels were racked and returned a couple of times. The naturally settled wines were then racked and blended in preparation for bottling.

TASTING

Dense ruby red. Dark cherry compote, raspberry liquorice and bramble bush on the nose. Juicy red fruits on the front palate quickly build into a tannin structure that's built for the long haul. Refreshing acidity extends the palate leading to a long finish.

ANALYSIS

Alcohol 13%
pH 3.6
Acid 5.6g/L
Sugar Dry

CELLARING POTENTIAL

15 years