

Strathtulloh Vic 3338 E: info@zyrahwinery.com.au P: 0403 321 417

## Tasting Notes

## 2018 Cabernet Sauvignon

**Details:** This full bodied 2018 Cabernet Sauvignon marked by its intense berry

aromas and cherry red colour. Experience its smooth Oak influenced flavours, pronounced red tannins, which give this unique wine a touch of

elegance and long a lasting finish.

Origin: Central Victoria

Blend Cabernet Sauvignon, 100%

Winemaking: The fruit has been left on the vines to mature which allows the fruit to ripen

given additional flavours and colour. It was hand picked, destemmed and then placed into small open fermenters, plunged twice daily and on the tenth day was pressed using Basket Press application. This process is carefully done and patience is required. The juice was then placed in stainless tanks for 42 days at a temperature of 20°, malolactic fermentation to go through. The wine was placed in Barrique Oak Barrels for 18 months. The wine was

racked on new moon and bottled without fining or filtration.

Bottled: November 2019

Alcohol: 14.8%

Ageing Potential: Enjoy now, or cellar for 10 plus years. Recommended wine to be decanter

before drinking.