

The Foreign Affair Winery



WHISKY BARRELLED CABERNET SAUVIGNON 2017

Cabernet Sauvignon 100%

29% Appassimento with 100 days drying time

Barrel aged 12 months in French and American oak,
then 5 months in Pike Creek Whisky barrels

Alcohol 16.5%

Vintage

The 2017 vintage was cooler than average, a warm trend just before harvest allowed for the grapes to fully ripen.

Tasting Notes

The inaugural vintage of our Cabernet Sauvignon aged in Pike Creek Whisky barrels - adding a richness and complexity to this already bold wine. On the nose, aromas of rich caramel and smoky oak support notes of ripe fruit such as cherry, blackberry and blackcurrant. The palate has bold but elegant flavours of ripe fruit to match the nose together with silky smooth tannins, balanced acidity and subtle oak and whisky notes all very integrated.

Food Pairing

Serve this wine with blue and firm cheeses, charcuterie, grilled red meats with mushroom or peppercorn sauce, hearty stews, classic lasagna and risotto dishes.

Cellaring

This wine has a very powerful palate - enjoy now after allowing to decant, or continue to cellar through to the year 2027.