

## The serious stuff:

The Cabernet Sauvignon sourced from the stunning Ferguson Valley in Geographe, @ 220 metres, from 20 year old vines on deep gravelly loam slopes with a north westerly aspect and the Sangiovese 80 kms south in Margaret River. Careful canopy management allows even physiological ripening of the fruit and skins. Harvested cool. Left on skins for 8 days and fermented in open top fermenters before being matured in 1 and 2 year old French barriques for 12 months.

Gently crushed with a short pump over to manage the tannins. Unfined.

Barrel matured for 12 months in new and seasoned French oak.

Harvest	March 2018
Composition:	Cabernet Sauvignon 60% Sangiovese 40%
Maturation:	12 months in French oak
Bottled:	December 2019
Alcohol:	14.5% vol
pH:	3.55
TA:	6.12 g/L
VA:	0.53g/L
RS:	0.75 g/L



## But, what does it taste like?

A wine for the long road, a true Gran Turismo.

Dark chocolate, sour cherry, fresh plum, bay leaf and leather spice, with background tomato leaf tannin, a lovely medium bodied structure and crunchy acidity. Delicious, medium bodied and demands good food.

Super Duper GT.



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