



SINGLE VINEYARD

FOUR JACKS

2019 / CABERNET SAUVIGNON

BLEND

100% Cabernet Sauvignon

COLOUR

Bright garnet with a ruby hue

AROMATICS

Lifted aromas of Cherry liquor, chocolate box

PALATE

Medium bodied with flavours of cloves, creamy coconut, dark chocolate and tobacco

OAK

20% in New French Oak for 14 months maturation.

CELLAR POTENTIAL

8 – 10 years.

WINEMAKING

The grapes were machine harvested then destemmed/crushed into fermenters where it was cold soaked to extract and retain desirable varietal flavours and aromas. When actively fermenting post inoculation they were pumped over with aeration twice a day, temperature was held around 25°C to prevent over extraction of tannins.

WINEMAKING DATA

Geographical Indication / Manjimup

pH / 3.59

Titrateable Acidity / 5.6 g/L

Alcohol / 14.5%

