

NANNUP ESTATE

PHILLIP STANLEY

CABERNET SAUVIGNON 2020

NANNUP | WESTERN AUSTRALIA

TASTING NOTES

Dark ruby with a purple hue. Mulberry, bush twig and coca pip. Fine juicy acid, weave of tannin, long and powerful.

WINEMAKING

Grapes were picked at optimal ripeness, crushed into stainless steel fermenters for alcoholic fermentation. The wine was matured with French Oak for 18 months. Each barrel of Cabernet was tasted, and the best barrels were selected and blended to create this wine. It was minimally fined and gently filtered before bottling.

FOOD PAIRING

A traditional lamb roast with a good sprinkling of rosemary.

VINTAGE NOTES

The lead up to vintage 2020 saw above average winter rainfall and above average temperatures leading into Spring lead to good conditions for budburst and flowering. Balanced canopies developed with the consistent temperatures throughout the last month of 2019. These ideal weather conditions, along with low bunch numbers and an early season allowed all varieties to reach optimum sugar levels, balanced flavour profiles and perfect tannin ripeness. An outstanding vintage for Chardonnay and Sav Blanc, while the reds are displaying wonderful balance of intense varietal flavour and approachable tannins.

QUICK NOTES

VINTAGE 2020

WINEMAKERS Ryan Aggiss

GRAPE VARIETY Cabernet
Sauvignon

BOTTLED December 2020

GROWING AREA Nannup

ALC %/VOL 14.0 % v/v

TITRITABLE ACIDITY 6.23 g/l

PH 3.55

CELLAR POTENTIAL 10 years+

OAK French barriques

MATURATION 18 months

