

# NANNUP ESTATE

## FIRETOWER

CABERNET SAUVIGNON

2020

### TASTING NOTES

Bright ruby with a purple hue. Primary red currants, dried bay, and black olive. Fleshy and tightly framed tannin, bright acid, and long sumptuous finish.

### WINEMAKING

Grapes were picked at optimal ripeness, crushed into stainless steel fermenters for alcoholic fermentation. The wine was matured with seasoned French oak for 12 months. It was fined and filtered before bottling.

### FOOD PAIRING

Braised beef short ribs or Mediterranean meatballs.

### 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 November 2020

GROWING AREA Nannup

ALC %/VOL 14.00 % v/v

TITRITABLE ACIDITY 6.0 g/l

PH 3.59

CELLAR POTENTIAL 3- 5 years

OAK French

MATURATION 12 months

