

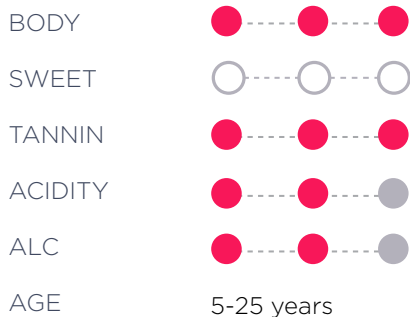
CABERNET SAUVIGNON



THE KING OF THE RED WINE GRAPES

Cabernet Sauvignon produces wines of structure and complexity with rich dark fruit characteristics and spice.

KEY FLAVOURS



-  Black cherry
-  Black currant
-  Dark fruits
-  Cedar
-  Warm spice
-  Vanilla

KEY TO INTENSITY SCALES

Guide to each wine variety's intensity notes.



HISTORY

Cabernet Sauvignon is a cross between Sauvignon Blanc and Cabernet Franc and comes from Bordeaux, France. It was only discovered in 1997 that Cabernet Sauvignon was in fact a descendent of Sauvignon Blanc so the knowledge that it comes from Sauv and Cab Franc is relatively new! Nowadays it's grown across most of the world's wine growing regions and is both blended and left to its own accord.

DESCRIPTION

Cab Sauv's will often be big, powerful reds with a lavishly layered palate often with a touch of cedar wood. When blended it elevates the concentration of flavours and helps add a big finish.

It's often blended with Merlot, Cabernet Franc and Petit Verdot. Or with Syrah if you're in Aussie.

BUYING GUIDE

So what's a Bordeaux Blend?

Bordeaux Blends are a style of wine that in their true sense come from Bordeaux but many will refer to certain red blends as a Bordeaux Blend. Traditionally they're a blend of Cabernet Sauvignon, Merlot and Cabernet Franc but others can often be found in the mix. The Bordeaux Blends that actually come from Bordeaux will often be on the more savoury side, go excellently with food and have great ageing potential.

If you're after lots of tannins...

Try an Aussie Cab Sauv. They know their way around a big, powerful red wine and you'll often find their Cab Sauv's have a bit more grip.

If you're after something velvety...

Argentina are good at silky wines and their Cab Sauv's are no exception. Higher end Argentinian Cab Sauv's can be barrel aged which rounds off the body and makes them velvety smooth.



WHERE IN THE WORLD

France, Chile
USA, Australia
Spain, Argentina
Italy, South Africa,
New Zealand



FOOD PAIRING

Rich grilled meats
Peppery sauces
Fatty rich meat dishes