



NILLACOOTIE
ESTATE™



2013 CABERNET SAUVIGNON

MANSFIELD | VICTORIA

TASTING NOTES

Dark plum red with a purple hue. Lifted aromas of black fruits, light mint and dried fruit. Lively, refreshing and tasty. Boasting subtle savoury characters with a fine tannin-finishing note. The earthy flavours are well balanced with slight sweetness of the berries and light hints of liquorice making this a very well rounded and chic wine.

WINEMAKING REPORT

Picked at optimum ripeness during the coolest period of the night to help retain the primary fruit flavours. It was transported directly to the winery post-harvest, crushed and pressed to tank and allowed to cold settle. 48 hours later the juice was cleanly racked and inoculated. When the juice was actively fermenting it was transferred into Burgundian oak barrels.

FOOD PAIRING

Weekday Steak grilled on the BBQ with mushroom sauce. Serve with new potatoes baked in their skins with olive oil and salt, and a mesclun and blanched green bean salad dressed with a lemony vinaigrette.

VINTAGE REPORT

Vintage displaying cool and dry weather conditions through late winter and early spring, progressing to a warm and dry summer. Overall this vintage was warmer and drier than average with both red and white grape varieties showing intense colour, concentrated flavours, and aromas.

QUICK NOTES

VINTAGE

2013

GRAPE VARIETY

Cabernet Sauvignon

BOTTLED

October 2013

GROWING AREA

Mansfield

ALC %/VOL

12.9 % v/v

CELLAR POTENTIAL

5 – 8 years

OAK

Burgundian

