



Pertaringa

Understudy 2017 Cabernet Sauvignon

McLaren Vale

Story: No second fiddle, the Understudy is a stylistic contrast to our Rifle & Hunt Cabernet.

Vintage: Spring and summer were cooler than normal with above average rainfall and the 2017 vintage happened much later than usual. The combination of those factors and dry weather for most of the harvest resulted in higher yields and excellent quality across regions.

Nose: The nose offers vibrant notes of plums and spices with a hint of mulberries in the background.

Palate: The palate is beautifully well-balanced with rich and opulent fruit flavours, followed by elegant tannins and a lingering finish.

Pairing: Try with a marinated lamb and chargrilled vegetable pizza with goat cheese and rosemary.

Oak maturation: 15% new French hogsheads for 18 months.

Cellaring: Drink now to 2027

Winemaker: Shane Harris

Alc: 15%

TA: 7.05g/L

pH: 3.40

RS: 2.2g/L
