

Pertaringa

McLaren Vale | Est. 1980

## PERTARINGA UNDERSTUDY 2019 CABERNET SAUVIGNON McLaren Vale

VINTAGE: The 2019 growing season started with mild weather and below average rainfall. Some late spring rain provided a bit of relief from the dry conditions. A heatwave in January was luckily too early in the ripening cycle to cause any damage to the fruit. This was followed by a very mild and dry finish to the vintage, allowing good hang time and flavour development to the smaller than average crop.

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

NOSE: The nose offers subtle aromas of plums and dried herbs with a hint of spice in the background.

PALATE: The palate is tasty and rich with plums and spice, complemented by elegant, smooth tannins and a tight, lingering finish.

CELLARING: Drink now to 2029

VARIETY: Cabernet Sauvignon

REGION: McLaren Vale

BEC HARDY

Pertaringa

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CLOSURE TYPE: Cork

OAK TREATMENT: 15% new French oak for 18 months

ALC/VOL: 14.5%

pH: 3.45

TITRATABLE ACID (g/L): 6.60

RESIDUAL SUGAR Glucose + Fructose (g/L): 0.4

BOTTLES PER CASE: 6

BOTTLE GLASS WEIGHT (g): 7329

BOTTLE BARCODE: 9326838000021

CASE CONFIGURATION: 32 cartons / layer, 4 layers

CASES PER PALLET: 128

CASE WEIGHT (kg): 8

CASE DIMENSIONS (cm): 23.5 (l) x 16 (w) x 34(h)

CASE BARCODE: 29326838000025



Bec Hardy Wines 327 Hunt Rd, McLaren Vale SA 5171 P: +61 (0) 8383 2700 E: hello@bechardy.com.au W: bechardy.com.au