# Finisterre Cabernet Sauvignon 2018 6x75cl

#### Winemaker Notes

Appealing wine full of cassis flavours with soft and silky finish.

# Vineyard

The average age of vines is 15 years, trained using VSP system, planted on laterite soils.

# Winemaking

Hand-harvested in order to select only the best fruits. Fermented using a wide range of yeast and the wine was matured for 15 months in partially new and old French oak barriques.

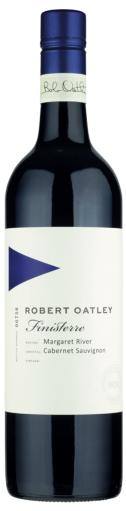
## Vintage

A happy vintage with a combination of warm and moderate weather in January to March that helped grapes reach their full potential.

### Food match

Grilled and Roasted Red Meats

Matches perfectly with a sirloin or ribeye steak, grilled portobello mushrooms or mature cheddar.



#### Grapes

100% Cabernet Sauvignon

Region/Appellation Margaret River, WA

Alcohol by volume 13.50%

Residual Sugar 2 g/l

pН No

**Total Acidity**  $3.54 \, g/l$ 

**Drinking Window** 2024 - 2028

**Tasting Guide** 

A B C Light

Medium

Full

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