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

pH
No

Total Acidity
3.54 g/l

Drinking Window
2024 - 2028

Tasting Guide

A	B	C	D	E
Light		Medium		Full

Tasting note printed
29/03/2024