



2018 All Saints Estate Cabernet Sauvignon

The Range

All Saints premium varietal wines are classic varieties, with fruit carefully selected from the best available vineyards and made to be enjoyed with family and friends. In many cases they are made in the original winery deep inside the castle using handcrafted techniques including gentle basket pressing, open fermentation and finally, quiet ageing in French and American oak.

The Wine

Displaying vibrant dark purple colour this wine shows classic varietal blackcurrant fruit character and undertones of minerality from its Rutherglen origins. It finishes long and dry with fine sandy structural tannins, and lovely spice notes from the French oak on the palate.

Grape Variety

Cabernet Sauvignon is a noble grape variety, one that forms the basis of many of the great wines of Bordeaux, France. In that relatively cold, wet climate it often needs those other varieties, such as Merlot, to fill it out. Here in Australia ripeness is not a problem and we make splendidly full-bodied, lush Cabernet wines.

Winemaking

Once picked, the fruit is put through the destemmer and then crushed, this must is then fermented for 7-10 days in our open vats. All the colour and the tannins that give the wine its backbone are extracted with twice daily hand plunging during fermentation on skins. After pressing and settling in tank, the wine is then aged for 16 months in 3-5 yr old French oak barriques and puncheons before blending and bottling.

Food Matching

If drinking the wine young in the cooler months, try richer meat dishes like lamb shanks or casseroles which will temper the tannins and allow the fruit characters of the wine to be more prominent. If you can wait a few years, the tannins will soften and the wine will be great match for grilled lamb or steak.

Cellaring Potential

The wine has very good cellaring potential. Over time the flavours will take on more leathery, mineral tones and the tannins will soften, resulting in a mellow wine of great complexity. It should develop well for at least five years, even up to 10 if cellared in ideal conditions.



Technical Information

Alcohol 14.3%

Std Drinks 8.5

Contains Sulphites

Price - RRP \$32.00



Halliday Wine Companion 2020

allsaintswine.com.au