



## *2019 All Saints Estate Pierre*

### *The Wine*

Named in honour of Peter Brown on the date of his 60th birthday, this wine now carries far more resonance for all who work or play here at All Saints Estate. The 2019 is a carefully crafted blend of the traditional Bordeaux varieties, Cabernet Sauvignon (49%), Merlot (48%) and Cabernet Franc (3%). Each of these varieties brings something special to the blend: Cabernet Sauvignon the lovely berry flavours and fine tannins, Merlot a rich mid-palate and the Cabernet Franc gives lifted floral notes.

This wine is medium bodied with a deep ruby colour and aromas of cigar box and blueberry. The palate has generous fruit, and is a rounder iteration than previous years with redcurrants, blackberry and soft fine tannins.

### *Vintage*

2019 vintage began with a cool and dry Spring followed by a hot December and January. Fortunately the conditions cooled when harvest began in February and each variety ripened slowly which assisted in retaining acidity and gradual flavour and sugar accumulation in the berries resulting in balanced, full-flavoured wines.

### *Winemaking*

The varieties were picked and fermented separately in the old open concrete vats at the castle. They were hand plunged two or three times per day during fermentation, before being pressed off in our old basket press. Then aged for 24 months in French barriques and puncheons, 30% of which were new and the remainder were 3-4 years seasoned.

### *Food Matching*

On release the wine will be a lovely match with all kinds of dishes; however it is best suited to traditional roast leg of lamb with rosemary as the herbal, gamey flavours of the lamb are in harmony with the wine's elegant fruit and earthy notes.

### *Cellaring Potential*

With its combination of fine tannins and great depth of fruit, this wine will benefit from time in bottle. It can be enjoyed now with all its vibrant flavours, or laid down for up to 10 years to develop greater complexity.



### *Technical Information*

*Alcohol 13.9%*

*Std Drinks 8.2*

*GI - Rutherglen, Victoria*

*Contains Sulphites*

*Price - RRP \$45.00*



*Halliday Wine Companion 2022*

*[allsaintswine.com.au](http://allsaintswine.com.au)*