

Greenock Creek

VINEYARD & CELLARS

FOUR CUTTINGS
CABERNET SAUVIGNON

2019

Colour

Dark cherry red with crimson hues.

Aroma

Dark wild-berry fruits and ripe tomato bush leaves

Taste

Morello cherry and blackberry supports tobacco leaf and hints of bitter chocolate. These coat the firm, chalky tannin line to produce a long, fruit driven and savoury finish.

Region

Light Pass

Vineyard

Heidenreich Vineyards

Vinification

Harvested and de-stemmed without crushing. Fermented in open slate fermenters for 7-10 days with regular pump-overs to maintain a consistent fermentation temperature of 20-24°C.

Drained and basket pressed before being transferred to a combination of New (15%) and seasoned French oak barrels for 16 months.

Bottled un-filtered and un-fined

Vintage

The run up to the 2019 vintage saw low rainfall in Winter which resulted in low bunch numbers and small berries. Heat in early ripening saw intense tannin and colour development in the berries and the dark fruit spectrum flavours emerge. The resultant wines have intense and bold tannin structure and impenetrable colour that will allow them to age for many years to come.

Alcohol by volume

14.5%

Enjoy with

Lamb cutlets rubbed with native spice.

Ideal drinking window

Drinking well on release and 3-5 years cellaring.

