

FOUR SISTERS

Cabernet Sauvignon



Variety: Cabernet Sauvignon

Vintage: 2015

Region: Goulburn Valley

Variety: 85% Cabernet Sauvignon 15% Merlot

Alcohol: 14%

Best Consumed: 2017 - 2022

Vineyards: The fruit was sourced from two individual vineyard sites predominately the Goulburn Valley and a small amount from the Sunbury grape growing region. Soil types across each individual site vary from sandy loam soils with some clay content through to very sandy soils on the banks of the Goulburn River.

Vintage Conditions: The 2015 growing season gave us quite variable weather conditions, wet one month and dry the next, but with no significant heat waves. However, warmer than average temperatures lead to fast ripening early in the season. Once temperatures cooled, things slowed down and we saw an increase in flavours and quality.

Winemaking: The grapes for this wine were picked and crushed in the cool, early hours of the morning, ensuring the retention of varietal character whilst modern winemaking techniques were employed through the entire process. Fermentation took place in sweeping arm red fermenters giving the wine a denser, richer colour and allowing for gentle flavour extraction. The wine was then aged in a combination of French and American oak along with some portions kept in stainless steel tanks to ensure the fruit dominance of the style.

Tasting Notes: Bold flavours of blackberry and liquorice with a subtle hint of sweet mint combine to create this stylish, medium bodied red.

Food Match: A classic partner to slow-cooked beef dishes, or for something a little different try after dinner with some dark chocolate or mature cheese.

*The language of friendship is not words,
but meanings.*

