



NUGAN
ESTATE

STOMPER'S
CABERNET SAUVIGNON 2018



Cabernet



Riverina



Food Pairing



March 2018



14% Alc



18°
Serving Temp



Light
Bodied



Full
Bodied



WINEMAKING

Mild temperatures at the beginning of the season provided a long ripening period which allowed for slow even ripening and the development of high quality fruit. Once harvested, small parcels of fruit were destemmed and chilled. Fermentation took place in small static fermenter with the wine pressed out into a combination of French and American Oak barrels for 12 months maturation.

WINEMAKER'S COMMENTS

Dense purple with youthful garnet hues. Aromas of sweet berry fruits entwined with milk chocolate and all spice. Intense flavours of blackcurrant and plum with soft supple tannins beautifully melded with subtle oak accompaniment.

WINE & FOOD MATCH

Perfect with red meat dishes such as slow roasted lamb shanks or seared venison.

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