



**NUGAN**  
ESTATE

**UPRISING  
CABERNET SAUVIGNON 2018**



Cabernet Sauvignon



South Eastern  
Australia



Food Pairing



March 2018



14% Alc



18°  
Serving Temp



Light  
Bodied



Full  
Bodied



## WINEMAKING

Our Cabernet Sauvignon is sourced from the Nugan family's premium vineyards in Australia. It was harvested at optimum ripeness in the cool of the night to maintain fruit freshness. The parcel was harvested and destemmed without crushing, to retain whole berry during ferment. Fermentation was undertaken in static fermenter, which were pumped over four times daily for 8 days, ahead of pressing to new and seasoned American oak hogsheads for maturation.

## WINEMAKER'S COMMENTS

Deep crimson with purple hues. Enticing aromas of plum, cassis and dried herb, melded with earth and dark chocolate. The palate of blackcurrant and vibrant cassis is rich and generous and finishes with smooth velvety tannins and beautifully layered French oak.

## WINE & FOOD MATCH

Thyme and garlic roasted duck, warm lamb fillet salad or glazed veal medallions.

**NUGAN**  
ESTATE  
[www.nuganestate.com.au](http://www.nuganestate.com.au)