

# Because... you were curious



JUST BECAUSE.

## MASTERCRAFT | CABERNET SAUVIGNON 2021

*Master craftsman; A person with a special skill, especially one who makes beautiful things by hand.*

The Mastercraft range was created to celebrate the craft of making wine. Starting with a selection of distinct and favoured varietals, these wines are created from small parcels of fruit located in premium vineyards across NSW and South Australia. Each wine has fruit selected from optimal regions that highlight the unique characteristic of each varietal.

## VINTAGE CONDITIONS

The fruit for this wine was sourced from our vineyards within the Gundagai, NSW region. Situated on the Foothills of the Great Dividing range, The Gundagai wine region provides a continental climate with warm and dry growing conditions followed by a long dry and cool ripening period. Red wines produced from this region are mostly medium bodied and extremely aromatic.

## WINEMAKING

The Gundagai region mostly contains red duplex soil types which are suited for growing Shiraz and Cabernet Sauvignon Varieties. The grapes were machine harvested at night with the cooler night time temperature helping to retain fresh varietal characters in the berries.

## TASTING NOTES

This Cabernet has a complex nose lack currant, blueberry and vanilla with a hint of tomato leaf. Black fruit characters flow through on to the palate and are complemented by cedar and grippy tannins.

This wine pairs perfectly with red meats, including lamb cutlets, burgers and blue cheese.

## TECHNICAL INFORMATION

Region: Gundagai, NSW

Alcohol: 14.0% | PH: 3.39 | Acidity: 6.71g/L

Residual Sugar: 2.2g/L | Oak: French Hogshead barrels

