FOUR SiSTERS

Cabernet Sauvignon

Variety: Cabernet Sauvignon

Vintage: 2017

Region: Goulburn Valley

Variety: 88% Cabernet Sauvignon 12% Merlot

Alcohol: 14.5%

Best Consumed: 2019 - 2024

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 2017 vintage began with the traditional late start and finished off with a very even steady ripening. Victoria received average or above average rains through the 2016 winter and spring. The good winter rains continued through spring and the grapevines responded, growing vivid green canopies and setting good crop levels. Spring is usually temperamental and it was definitely that this year, temperatures bounced up and down, there were many '4 seasons in a day' events, and warmish rainy days. Summer seemed transient but in March there were three balmy weeks of low 30's temperatures and warm nights. The fine weather continued through April which assisted with picking times. Vintage was in two parts, the first produced wines with bright fruit and elegance, with later fruit having increased concentration and richness.

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.