

# 2019 Ann's Cabernet Sauvignon

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Alcohol label %: 13.8 | ending in: 2034

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## Growing Conditions

This Cabernet is from our 1997 vines sourced from our family vineyard just 10km east of the actual Margaret River in Western Australia. Cabernet Sauvignon grapes are one of the world's most recognisable and best-loved red wine grapes varieties. It is particularly grown in the Bordeaux region of southwest France, which has a very similar climate to that of the Margaret River. In fact Margaret River Cabernet Sauvignon wines are the most produced variety from the wine region.

## Harvest

Our Cabernet Sauvignon vines are spur pruned and the canopies are split up and down.

## Winemaking

Fermentation was in a combination of open and closed static tanks and was completed in the tank before being pressed off skins at dryness after 12-18 days of skin contact. The wine was then matured for 18 months in French oak predominantly from the forests of Allier, Centre of France and Bertrange.

## Aging

Stylistically we release our wines after they have had time to develop in the bottle, a French approach for releasing wines when they are 'ready'.

## Appearance

Vivid garnet.

## Nose

Intense with dark fruits coming through.

## Palate

Rich, powerful dark fruits with soft smooth integrated tannins with good length and delicious layers of complexity. Exciting!

## Food Pairing



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UMAMU Estate Ann's Cabernet Sauvignon with Ribeye and Buckwheat Pasta  
Gluten & Dairy Free.

UMAMU Estate Ann's Cabernet Sauvignon with Roast Turkey Breast, Walnut &  
Prune Stuffing and a Roasted Grape Glaze

Enjoy these with a glass or two of UMAMU Ann's Cabernet 2011.

See website for recipes

