

# 2011 Cabernet Sauvignon

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Alcohol label %: 14.0

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## Growing Conditions

This Margaret River Cabernet Sauvignon is produced from parcels planted in 1978 and 1982. Alongside our Shiraz vines planted back in 1978, the Cabernet Sauvignon grapes are the oldest parcels on our family vineyard just 10km east of Margaret River in Western Australia.

Cabernet Sauvignon grapes are one of the world's most recognisable and best-loved red wine grapes varieties. Bordeaux is one of the most famous wine growing regions in France – producing some of the world's most expensive vintages – and it is the region that brought Cabernet Sauvignon grapes to worldwide attention.

Bordeaux has a temperate, oceanic climate with average rainfall 37 inches (944mm) annually and average annual temperature of 13.8 °C. This is very similar to the Margaret River, which has slightly higher average rainfall of 44 inches (1,120mm) and average annual temperature of 16.4 °C.

## Aging

French oak barrels for 18 months.

## Appearance

Vivid crimson-purple.

## Nose

Ripe red fruits, plum & mulberry.

## Palate

A cabernet that exemplifies UMAMU: it brings together cassis, quality French oak, and perfect cabernet tannins. Taken together you end up with aromas and flavours as complex as the texture and tannin structure. Right up there with the very best.

## Food Pairing

UMAMU Estate Cabernet Sauvignon with Lamb Stew Gluten & Dairy Free - see website for recipe.