

bay leaf
cedar
cassis
tapenade
fine tannins



2019 White Label Cabernet Sauvignon

Vintage Notes

Vintage 2019 started fast with hot, dry conditions and then slowed down to a long, warm summer and autumn. Expect great colour, richness, depth and varietal intensity. One of my top 5 vintages since 1992.

Rob Dolan – Winemaker

Wine Notes

Colour	Dark plum with a purple hue
Aroma	Blackcurrant, mulberry, vanilla
Palate	Blueberry, dark cherry, mocha, fine tannins
Cellar	0 to 15 years
Nutrition	Vegan friendly, 90 calories per 120ml glass

Occasion

Treat yourself to the best steak you can afford, cooked to your liking with Café de Paris butter and buttery, creamy mash.

Viticulture

Region	Yarra Valley
Vineyard	Mandala and Yarraland
Harvest	26 and 29 March 2019
Method	Machine harvested

Winemaking

Process	Destemmed, whole berry, 4 day cold soak
Fermentation	Open pot fermenters, hand plunged, inoculated ferments
Oak	40% new French oak, 60% 1st and 2nd use French oak, 14 months
Alcohol	13.5%
Winemakers	Rob Dolan, Adrian Santolin + The Team
