

Introducing Seneca Vintners – A new wine project

2019 Cabernet Sauvignon

Nagambie Lakes (GI), sub-region of the Goulburn Valley | Central Victoria | Australia



Philosophy	To make premium, small batch volume wines, that honour and showcase the site from which the fruit is sourced. Well balanced wines with distinctive character and flavour.
Harvest year	Warm summer temperatures offset by cool nights, resulting in grapes of high quality. Harvested 15 March 2019.
Bottle capacity	3,000 bottles 6 bottle cases
Bottled	October 2020
Viticulture	Single vineyard. Average age of vines: 22 years. Soil type: Sandy clay loams over free draining soil. Direct proximity to the Goulburn River.
Grape varieties	100% Cabernet Sauvignon
Clones	G9V3, LC10
Chemical analysis	Alc. / volume: 13.5% pH: 3.60 TA: 7.4 8.3 Standard drinks. Contains sulphites. Vegan friendly.
Vinification	8 days on skins. Temperature controlled fermentation (22 – 25°C) in small stainless-steel tanks / fermenters.
Maturation	Aged for 15-months in new and old French oak barrels.
Colour	Lively, deep red colour.
Palate	A dry wine. Medium intensity. Bursting with white pepper, red capsicum and red currants.
Aroma	Medium to full bodied with blackberry currants and cassis flavours. Notes of tobacco and cigar box to finish.
Ideal consumption date	2020 – 2027
Available format	750ml
	Produced by Seneca Vintners Pty Ltd. Wine of Australia.
Critiques	95 pts / Andrew Caillard, Master of Wine