



DUCK DUCK GOOSE CABERNET SAUVIGNON 2014

REGION: Barossa Valley

OAK MATURATION: Small oak barrels for 6 mths

TYPICAL ANALYSIS: 13.8% ALC/VOL, 3.59 Ph, 7.4 g/l TA

OPTIMAL DRINKING: Will age for up to 5 years

COLOUR: Brilliant red brick with purple hues.

PALATE: Typical Barossa Cabernet Sauvignon with plums and raspberry flavours. Gives a rich and generous mouthfeel.

BOUQUET: Exhibits cassis fruit and dark cherry with a hint of spice.

WINEMAKING: The fruit was gently pressed to allow full expression of flavours and then fermented dry under strict temperature control.

VITICULTURE: Sourced from select vineyards in the northern Barossa Valley around Nuriootpa.

STORAGE & MATURATION: The wine was stored on older oak barrels to impart a subtle oak flavour without dominating the palate.

