



Naturalis ORGANIC

2019 CABERNET SAUVIGNON SOUTH AUSTRALIA



VINEYARD

Certified Organic Cabernet Sauvignon grapes from our family owned Nanya Vineyard near Paringa, South Australia have been used to craft this wine. The deep red loam over limestone soils, ample sunshine, warm days and cool nights provide ideal conditions for nurturing flavour packed organic grapes.

We view the vineyard as more than just the source of our grapes. It is a holistic system of interconnected organic prosperity. The vine is important, but it is the health of the entire environment that provides the best tasting grapes.

At no stage during the grape growing and winemaking of Naturalis Organic wines have we used any synthetic pesticides, herbicides, fungicides, fertilisers or inputs of any kind. Everything we use comes from nature, pure and clean.

WINEMAKING

The grapes for this wine were harvested at night to make sure that they were as cool as possible, thus minimising any chance of spoilage. Crushed to both rotary and 'sweeparm' fermenters the grapes were then allowed to macerate for 2 days before inoculation and fermentation. Pressed off skins when optimum flavour and colour levels were achieved and allowed to go through the second malolactic fermentation under controlled conditions the wine was stored in seasoned oak barrels until ready for blending. This inviting organic wine has then had minimal handling prior to filtration for bottling at our Certified Organic winery.

TASTING NOTES

Brooding, rich red with purple hues. Aromas of black currant, chocolate and cedar precede a soft, full palate that adds plum and subtle oak characters to the mix.

Cellaring 3-5 years

Goes with [Slow Cooked Organic Beef Ribs](#) or [Mushroom Veggie Burger](#)

Certified Organic Wine

Vegan Friendly

Minimal Preservatives

angove.com.au

