

Robert Oatley

Signature Series Cabernet Sauvignon

Varietals:

100% Cabernet Sauvignon

Tasting Notes:

A full-flavored yet finely structured Cabernet of great appeal: black berries, dried leaves and fine gravelly tannin, reflect an outstanding year.

Vineyards:

Region: Wilyabrup, Carburnup and Cowaramup, Margaret River WA
Vineyard Name: Various
Soil Composition: Various

Winemaking:

Harvest: Machine harvested Mid-April
Fermentation: Grapes from the northern regions of Margaret River: Wilyabrup, Carburnup and Cowaramup, were harvested at ideal flavour and tannin ripeness, fermented then matured for twelve to fifteen months in French oak from a variety of coopers. An excellent growing season has delivered well-balanced wines that will develop gracefully in bottle.
Malolactic Fermentation: Yes
Training Method: Various

Ageing:

Vessel: Combination of stainless steel and oak
Cooperage: French
Duration: 12-15 months
Bottle Aging Duration: 7 months
Ageing Potential: 10 years

Food Pairing:

Roast lamb

Technical Data:

Alcohol: 14%
Acidity: 5.67 grams/liter
Residual Sugar: 3.7 grams/liter
pH: 3.6

Production Quantity:

N/A



OPICI WINES & SPIRITS
25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256

WWW.OPICIWINESANDSPIRITS.COM



FACT SHEET