

# Finisterre Cabernet Sauvignon 2018 6x75cl

## Winemaker Notes

Appealing wine full of cassis flavours with soft and silky finish.

## Vineyard

The average age of vines is 15 years, trained using VSP system, planted on laterite soils.

## Winemaking

Hand-harvested in order to select only the best fruits. Fermented using a wide range of yeast and the wine was matured for 15 months in partially new and old French oak barriques.

## Vintage

A happy vintage with a combination of warm and moderate weather in January to March that helped grapes reach their full potential.

## Food match

Grilled and Roasted Red Meats

Matches perfectly with a sirloin or ribeye steak, grilled portobello mushrooms or mature cheddar.



### Grapes

100% Cabernet  
Sauvignon

Region/Appellation  
Margaret River, WA

Alcohol by volume  
13.50%

Residual Sugar  
2 g/l

pH  
No

Total Acidity  
3.54 g/l

Drinking Window  
2025 - 2028

### Tasting Guide

A B C **D** E  
Light Medium Full

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