

Finisterre Cabernet Sauvignon 2019 6x75cl

Winemaker Notes

Rich, seductive aromas of blackcurrant and cassis with a hint of menthol underneath. The palate offers power and structure without losing sight of the elegance you find in Margaret River. It is sophisticated with ripe, velvety tannins that envelop further dark and bramble fruit with added liquorice and black pepper spice.

Vineyard

The average age of vines is 17 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 slightly cooler vintage than 2018 and one of excellent quality, with well balanced fruit.

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

Alcohol by volume

14.00%

Residual Sugar

2.2 g/l

pH

3.42

Total Acidity

6.63 g/l

Drinking Window

2025 - 2029

Tasting Guide

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

Tasting note printed

21/01/2025