

B A C C O

# CABERNET SAUVIGNON MALBEC 2019



## WINEMAKING

Great care was taken to produce the maiden vintage of the Bacco Blend to ensure only the best quality fruit went into our flagship wine. This wine is a blend of 72% Cabernet Sauvignon and 28% Malbec.

The two varieties were picked separately at optimal ripeness, meticulously hand sorted by a large team of 12 vineyard workers to ensure no green material or raisins made it to the ferment before being destemmed and crushed in stainless steel tanks. 5 day cold maceration and attentive monitoring of the alcoholic fermentation was imperative to ensure careful extraction.

Once the extraction was optimal and the alcoholic fermentation was complete, the wine was pressed and transferred to 100% new French oak barrels. The wine matured in barrel for 22 months and once bottled, the wine was left to mature in bottle for a further 18 months.

## TASTING NOTES

Sweet nettle blackcurrant, and cassis are present on the nose which seamlessly lead to a more mineral undertone with hints of slate and petrichor. There is a lovely integration of dark fruits on the palate balanced with subtle savoury notes filling out the mid-palate and rounding off the lingering finish.

## FOOD PAIRING

Pairs beautifully with Bistecca Fiorentina or a hearty Ossobuco

## BLEND

72% CABERNET  
SAUVIGNON

28% MALBEC

Alcohol  
13.95%

pH 3.72

TA 5.0g/l

VA 0.57g/l

RS 2.5g/l