



# NUGAN ESTATE

## Third Generation Cabernet Sauvignon 2024



|                     |  |                      |      |
|---------------------|--|----------------------|------|
| Category:           | WINE   |                      |      |
| Style:              | RED WINE   |                      |      |
| Variety:            | CABERNET   |                      |      |
| Region:             | NEW SOUTH WALES  |                      |      |
| Vintage:            | 2024   |                      |      |
| Volume:             | 750ml  |                      |      |
| Vineyard:           | Cookoothama is made from estate grown fruit from the Nugan familys vineyards in King Valley and Darlington Point   |                      |      |
| Vinification:       | An incredibly mild summer with above average rainfall is largely responsible for prolonging the harvest which ensured slow, even ripening of the fruit. To achieve optimum ripeness the fruit was harvested in the cool of the night preserving delicate fruit flavours. After picking, the fruit was crushed and fermented in static tanks with automatic irrigators. Selected parcels received American oak treatment during fermentation to add complexity and structure. |                      |      |
| Appearance:         | Dense red in appearance with a youthful crimson hue.   |                      |      |
| Bouquet:            | Sweet aromas of cherry and red berry fruit melded with mint and delicate allspice nuances.   |                      |      |
| Palate:             | Sweet flavours of blood plum and mulberry with overtones of earth and spice tantalise the palate.  |                      |      |
| Technical Analysis: |  |                      |      |
| Alcohol:            | 13.95%   | pH:                  | 3.48 |
| Packaging:          | 12 x 750ml   | Titrateable Acidity: | 7.05 |
| Hancocks Product:   | 20139  |                      |      |