

HARDYS OOMOO Cabernet Sauvignon 2014



Category: WINE

Style: RED WINE

Variety: CABERNET

Region: SOUTH AUSTRALIA

Vintage: 2014

Volume: 750ml

Vinification: Open and stainless steel fermentation. 100% Malolactic

fermentation. American oak barrels staves.

Appearance: Medium red with vibrant hues.

Bouquet: Blackcurrant, mint and herbs, complemented by a soft

oak background.

Palate: Mirror image of the bouquet, with a soft, rich rounded

palate, sweet fruit, fine silky tannins and harmonious

interplay of vanillin oak.

Cellaring: 3-5 Years

Technical Analysis:

Alcohol: 14.00% **pH**: 3.4-3.7

Packaging: 1 x 750ml Titratable Acidity: 5.5-6.5

Hancocks Product: 23839