



2019 CABERNET SAUVIGNON

Seductive complexity in black fruit scents, a hint of foresty dried herbs, and a touch of leather and cedar spice. Earthy tannins are grippy and ground the fruitness, giving breadth of texture, and providing a strong foundation for the fresh, mouthwatering black fruit.

Pair with Cheese (Aged or Blue), Grilled Lamb Rack, Grilled Steak, Thyme, Mint, Rosemary, Mushrooms, Lentils, Pasta Bolognese.



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