



## FOUR SISTERS

2008 Cabernet Sauvignon  
Export only

PROVOCATIVE. ENGAGING. CHEEKY... CONFIDENT!

**Region:** Central Victoria

**Variety:** 100% Cabernet Sauvignon

**Alcohol:** 14.5%

**Best Consumed:** 2010 - 2014

### Vineyards

The fruit was sourced from three individual vineyard sites across the Central Victoria grape growing region. Soil types across each individual site vary from sandy loam soils with some clay content through to very sandy soils on the banks of the Goulburn River.

### Vintage Conditions

The growing season in 2008 started very well with a cool spring and good rains - vital during the growing season. Harvesting began a little earlier than usual, nevertheless small berry sizes and lighter bunch weights complemented by high sugar levels produced rich and intense flavours in the berries.

### Winemaking

The grapes for this wine were picked and crushed in the cool of the night ensuring the retention of varietal character whilst modern winemaking techniques were employed through the entire process. Fermentation took place in sweeping arm red fermenters giving the wine a denser, richer colour and allowing for gentle flavour extraction. The wine was then aged in a combination of French & American oak along with some portions kept in stainless steel tanks to ensure the fruit dominance of the style.

### Tasting Notes

Dark red with purple hues, this engaging wine displays red fruit aromas of blood plum and dark cherry. Bold flavours of blackberry and liquorice combined with a subtle hint of sweet mint combine to create this stylish, medium bodied red.

### Food Match

A classic partner to slow-cooked beef dishes, or for something a little different try after dinner with some dark chocolate or mature cheese.



[www.foursisters.com.au](http://www.foursisters.com.au)

