

d'Arenberg

The Galvo Garage Cabernet Blend 2018



RED STILL WINE



AUSTRALIA



MCLAREN VALE



SUITABLE
FOR VEGANS

TASTING NOTE

A Cabernet-led Bordeaux blend rich in blackcurrant, leather, cedar and spice, with an interesting, savoury tang of tomato leaf and red pepper.

VITICULTURE

Ample winter and spring rain provided good sub soil moisture and resulted in healthy canopies and good vigour. Summer conditions were very mild. Grapes ripened gracefully with only a few small rain episodes, enough to keep the vines fresh and vibrant. Rainfall was only a little over average for the first months of the year.

VINIFICATION

Small grape batches, gently crushed, open fermenters used. Foot treading midway through fermentation. Basket pressed, then transferred to new and old French oak to finish. Barrel-fermented wine ages on lees with no racking until final blend, no fining, or filtration for pure, unaltered character.

FOOD MATCHING

Steak, pork sausages.

SIZE	75cl
VINTAGE	2018
ABV	14%
GRAPE VARIETIES	Cabernet Sauvignon (78%), Merlot (12%), Petit Verdot (8%), Cabernet Franc (2%)
CLOSURE	Screw cap
SKU CODE	A7316118
EXPRESSION	Red, Warm and Spicy
COUNTRY	Australia
REGION	McLaren Vale
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.41
TOTAL ACIDITY	7.3g/l Tartaric
RESIDUAL SUGAR	1.4g/l
SKU	A7316118