

GOODMAN

YARRA VALLEY



2014 Goodman Wines Cabernet Sauvignon

I know cabernet sauvignon isn't fashionable but I do love Yarra Valley cabernet.

Grown by Kevin Ryan on his Yering Grange vineyard in Yering, this is a tough site perfect for cabernet sauvignon vines. After three weeks on skins the wine is matured in French oak barriques for 10 months.

Medium bodied and refreshing in style this is a classic Yarra Valley cabernet wine.

Blackcurrant and violet aromas dominate the nose with the subtle undertones of French oak. The palate is long, the tannins fine and grainy. A wine that has many years ahead.

Cases: 250

RRP: \$40

Alcohol: 13%

Texture: Medium bodied with a mid-palate core and fine tannin structure

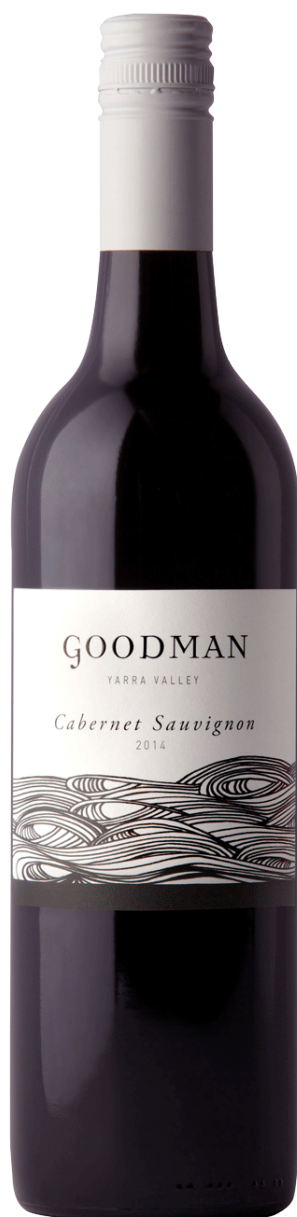
Flavour: A bounty of blackcurrant fruit supported by firm but fine tannins

Drink: Now to 12 years

Food: Cabernet is a great match to Middle Eastern or Indian spice. A tagine of North African chicken or a Korma, Masala or Vindaloo curry will make this wine sing. As will a traditional roast lamb with all the trimmings or just a good quality piece of grass fed beef

Where: Warm your cockles in winter or make your best impression with this wine at a dinner party

Why: Because it's delicious. And it will bring you back to the magic of Yarra Valley cabernet sauvignon



Goodman Wines
www.goodmanwines.com