

Tasting Notes

B Beelgara E S T A T E

The Beelgara Winery and name has a history that dates back over 80 years. Originally situated in the village of Beelbangera, the place name is derived from the local Aboriginal word meaning "native companion". The Brolga, also known as the Aboriginal "native companion", is now depicted on our new label, to remind us of our Beelbangera origins and proud Australian heritage.



2017 BEELGARA ESTATE CABERNET SAUVIGNON

BLEND: 100% Cabernet Sauvignon

REGION: NSW

WINEMAKING: Fruit gently crushed with open rollers, inoculated to go straight into ferment, with temperature controlled at 24 to 28 degrees, with 2 pump overs per day whilst fermenting. Pressed off skins just before dry, onto French oak for a minimum of 6 months maturation. Some rack & returns during maturation to allow air in to keep the wine fresh & allows the tannins to combine & soften. Post oak maturation, blended, lightly fined & filtered for bottling.

WINEMAKER: Rod Hooper B App Sci (Oem)

APPEARANCE: Deep red, purple edges

AROMA: Lifted fruit notes of blackberries, ripe plum and toasty oak.

PALATE: A medium bodied wine with ripe fruit flavours and subtle choc vanillin oak characters. Chewy ripe tannins give the palate lovely length & persistence.

CELLAR: Up to 5 years.

SERVE WITH: Pairs well with juicy rib-eye steak, braised beef short ribs, butterflied leg of lamb marinated in garlic and rosemary, hard cheeses such as an aged cheddar.

ALCOHOL: 14.0% 8.1SD