

Gold County Cabernet Sauvignon

Designation	Cabernet Sauvignon from Californian
Vintage	2004
Grape Variety	Cabernet Sauvignon
Origin	California's central valley near Cutler
Soil	Vary across area including sandy soils, clay and limestone soils and stony soils
Vinification	The grapes are harvested when they have reached perfect maturity, de-stalked, crushed, then left to ferment for 6-12 days under controlled temperature not exceeding 32°C. The wine is then racked and strained to preserve the strength of its aromas.
Characteristics	
Colour	Intense and clear ruby red
Nose	Ripe red fruit, cherries, fruit jam
Palate	Round with present mature tannin
Recommendation	Accompaniment to red meat, cured meats, salads and a wide range of cheeses.
Serving Temperature	16-18°C
Presentation	
Cellar Potential	1-2 years
Acidity G/L	5.6
Residual Sugar	5g

