



# GOOSE ISLAND CABERNET SAUVIGNON

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## THE STORY

Just like our wines, each Goose that resides on Goose Island in nearby Lake Serafino, has its own unique personality. The Geese are a constant source of enjoyment and entertainment.

## WINEMAKER NOTES

The fruit is destemmed and fermented in a combination of closed stainless steel and open fermenters using selected yeast strains. The ferments remained on skins for a period of eight days in order to keep the tannins soft, supple and maintain the fruit brightness and freshness. Post ferment the wine is pressed and allowed to undergo malolactic fermentation in tank. After malolactic fermentation, the wine is racked to old French and American oak hogsheads (300L) for a period of nine months.

## TASTING NOTES

- Region: McLaren Vale  
Grape Variety: Cabernet Sauvignon  
Bouquet: Lifted bouquet of red berry fruits and spice.  
Palate: Purity of fruit and freshness of flavour, black pepper, sage leaf and black cherry, complemented by fine supple tannins.  
Food match: Lamb with black olives  
Cellaring: Enjoy now - cellar up to 2027  
14.5% alcohol, 3.61pH, Ta 6.3 g/L

