



2019 Farm Hand Cabernet Sauvignon

Grape Variety:	90% Cabernet, 10% Shiraz
Region:	Monash Valley, South Australia
Winemaker:	Con-Greg Grigoriou
Closure:	Screwcap
Alcohol:	13%



Summary: The Farm Hand wines are grown by the Grigoriou family, fourth generation wine growers, from almost one hundred acres of Organic Vineyards in the Monash Valley of South Australia.

Vineyards: The moderate, dry climate with very low rainfall during autumn and fertile soils is perfect suited to Organic Viticulture. The well established vines (up to thirty years of age) are planted widely apart for airflow to minimise disease pressure and minimal drip irrigation ensures low yielding fruit with rich flavours and varietal expressiveness

Winemaking: Fully de-stemmed before fermentation in a mix of open and closed tanks. The wine was primarily vinified without the influence of oak for maximum fruit expression before blending with a component aged in three and four year old French oak.

2019 Vintage: this was a challenging year and so very much makes you think of Australia. It was a warmer vintage with only sporadic rains in some parts causing the berries to ripen sooner than prior years. Through great vineyard, water and canopy management the resultant fruit is bright and flavourful with a soft acidity. This is a vintage showing up front fruit flavours and perfect for drinking from the get-go. The wine looks great on its own or with richer red meat cuisines.

Tasting Note: The nose is lifted and expressive, displaying mellow red fruits, a dusty herbal perfume, and notes of mocha oak. The palate is likewise open and medium bodied with blackcurrant, olive and mulberry flavours matched by subtle notes of tobacco. The wine is generous in the mid palate before soft tannins and bright acidity carry the wine to a lingering finish.