



HOLM OAK
TASMANIA

11 West Bay Road, Rowella, Tasmania 7270

Phone: 03 6394 7577

Email: admin@holm oakvineyards.com.au

Facebook: Holm Oak Vineyards

Twitter: @HolmOakWinesTas & @PinotDpig

CABERNET SAUVIGNON

VELVETY, CHOCOLATE,
LEATHER, TOBACCO

WINEMAKING NOTES

This Cabernet was picked as ripe as possible in order to achieve a balance between the ripe fruit characters and the more herbal nature of the variety. The fruit was then de-stemmed and crushed and cold soaked for 2 days. Traditional Bordeaux yeast was used for the fermentation. Once fermentation was complete the skins were gently pressed to ensure extraction of the fine tannins and the wine was then matured in French oak for 18 months. Following a light egg white fining, the wine was filtered and then bottled.

TASTING NOTES

This Cabernet is full of black current and cassia characters with a beautiful velvety mouthfeel. There is an added hint of chocolate, leather and tobacco which makes a wonderfully complex wine. Whilst drinking well now, this wine will continue to develop for the next 6 – 10 years.

TECHNICAL NOTES

Alcohol: 13%

Harvest date: April 2017

Acidity: 6.5 g/l

Bottling date: May 2018



GOES WELL WITH CHEDDAR

The strong, salty flavour of Cheddar cheese is a perfect match for the bolder more tannic Holm Oak Cabernet Sauvignon.

LOCAL CHEDDAR PRODUCERS

Pyengana Dairy Company

The Pyengana Valley has been cheese making since 1885, and is renown for their award winning cloth-bound cheddar. In addition to their varieties of cheeses, Pyengana Dairy Company sells full-cream, light and non-homogenised milk, and operates a fully-licensed cafe on the farm.

Take in the panoramic vistas and watch the dairy cows being milked at the robotic dairy which includes their very own back scratch parlour!

Pyengana Dairy Company is located at:
St Columba Falls Road, Pyengana TAS 7216

The Farm Gate Cafe is open 7 days a week from 10am to 4pm.