



# THE BUTCHER'S CELLAR

A WINE RANGE  
THAT'S A CUT ABOVE

## CABERNET SAUVIGNON

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**REGION** South Australia

**VINTAGE** 2022

### AROMA

Dark berries, plums and cherries, with hints of spice and a subtle hint of mint.

### PALATE

A fruit-forward wine with medium to firm tannins with long flavour length. A well rounded and luscious wine.

### FOOD

A classic pairing to lamb due to its tannin profile and hint of mint. Pairing it with slow cooked beef or ribs will also highlight this juicy reds' characteristics.

### TECHNICAL

PH	3.50
TA	5.0 g/l
RS	3.0 g/l
ALC	13%

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