Stag's Leap Wine Cellars

Cask 23 Cabernet Sauvignon 2018



 SIZE
 75cl

 VINTAGE
 2018

ABV 15%

GRAPE VARIETIES Cabernet Sauvignon

(100%)

CLOSURE Natural Cork

SKU CODE A8966118

EXPRESSION Red, Richly Textured and

Full-Bodied

COUNTRY United States of America

REGION California
ALLERGENS Sulphur

CLOSURE Natural Cork

SKU A8966118











CALIFORNIA

TASTING NOTE

Cabernet Sauvignon grapes from two top vineyards make for a wine spilling over with dark berries and strawberries and fragrant with cedar, cocoa and spice, with a trace of white truffle on the finish.

VITICULTURE

The Cask 23 Cabernet Sauvignon combines the fruit of two of Stag's Leap Wine Cellars' best vineyards – Fay and SLV. Fruit was handpicked in the early hours of the morning before undergoing fermentation.

VINIFICATION

Fermentation in 100% stainless steel tanks. Each grape parcel vinified and aged individually in small French oak barrels for 21 months, allowing distinct characteristics and subtle spice notes to emerge. Blending, later on, resulted in a final blend of 56.8% 'Fay' and 43.2% S.L.V.

FOOD MATCHING

Serve Cask 23 with fillet steak and blue cheese, grilled venison with a red winereduction, or black pepper-crusted Ahi tuna steaks.

