

Stag's Leap Wine Cellars

Cask 23 Cabernet Sauvignon Double Magnum 2015



RED STILL WINE



UNITED STATES
OF AMERICA



CALIFORNIA

TASTING NOTE

Marrying Fay's perfumed essence with S.L.V.'s structure, the '10 Cask 23 Cabernet Sauvignon unveils red-black cherry scents, hints of strawberry, cocoa, and spice. Refined texture, fine tannins, vibrant acidity highlight luscious berry, cedar, truffle flavours, ending in a long, fruity-spicy finish

VINIFICATION

Fruit handpicked at dawn, fermented in steel tanks. Vinified separately in French oak for 21 months, enhancing unique characteristics and subtle spice notes. Blend: 56.8% 'Fay', 43.2% S.L.V.

FOOD MATCHING

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

SIZE	300cl
VINTAGE	2015
ABV	15%
GRAPE VARIETIES	Cabernet Sauvignon (100%)
CLOSURE	Natural Cork
SKU CODE	A8963315
COUNTRY	United States of America
REGION	California
ALLERGENS	Sulphur
CLOSURE	Natural Cork
SKU	A8963315