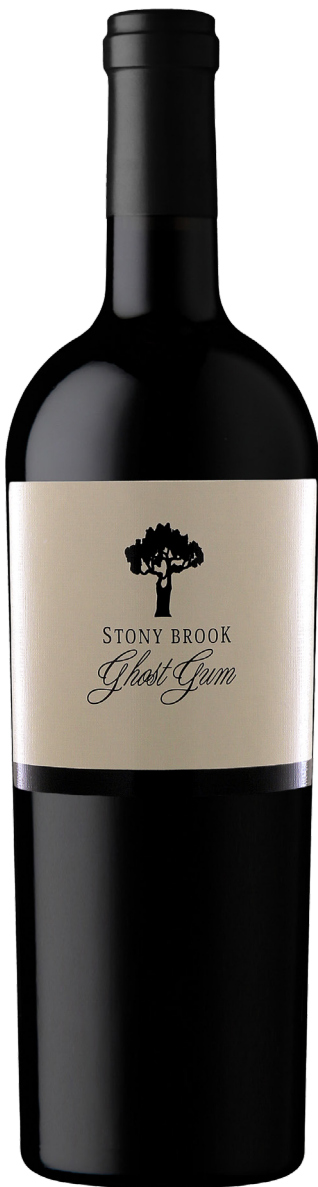




# STONY BROOK VINEYARDS

## GHOST GUM 2019



### WINEMAKER'S NOTES

WINEMAKER: CRAIG M<sup>C</sup>NAUGHT

This single-vineyard Cabernet Sauvignon was carefully managed to produce extremely small volumes of exceptionally concentrated grapes. The bunches were harvested by hand at full ripeness, before being hand-sorted and cold macerated for 4 days. The individual berries were then fermented in stainless steel and transferred into 100% new French oak barriques for a total of 32 months, where the wine underwent a spontaneous malolactic fermentation.

### TASTING NOTES

Dark, plush berry fruit and cigarbox are immediately evident on the nose of this Franschoek Cabernet Sauvignon. Produced in a warm vintage, the wine shows chewy ripeness and robust, grippy tannins before giving way to a long, slightly oaky finish. Enjoy in the next six-to-eight years with a hearty winter roast. Because of the incredible pH of this vintage, we recommend cellaring for up to 10 years from harvest.

### ANALYSIS

Alcohol:	14.65 %
Sugar:	2.3 g/l
Acidity:	6.8 g/l
pH:	3.30