

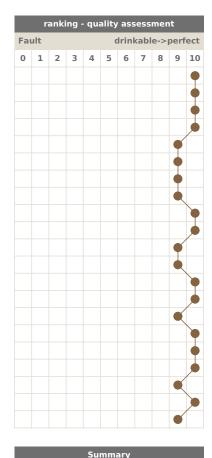
## **ORGANIC WINE AWARD INTERNATIONAL 2022 - autumn**

# Cacadu Ridge Bin 4 Cabernet Shiraz Organic Winery: Mare Magnum Srl

rated 08.10.2022

Total points	96	AWARD: GRAND GOLD
Category	red wine	
Vintage	2021	
Primary grape / grape varieties	Cabernet Sauvignon / Shiraz	
Quality	Wine of Australia	
Country - region	Australien - South Eastern Australia	
Alcohol in vol.%	14,00	
Residual sugar in g/l	7,00	
Acid in g/l	4,00	
Sulphur free/total in mg/l	47,00	
Aged in	Steel -/Wooden barrel	

		an	alys	is -	inte	nsi	ty as	sses	sme	ent	
	little->clearly significantly recognisable										
	0	1	2	3	4	5	6	7	8	9	10
Clarity									_	_	•
Violet - Red - Brown						•					
Color intensity											
rot-beerig										•	
spicy											
minerality									ø		
himbeerkonfituere											
Brombeere											
Intensity								_	_		
Sweet		•		_							
Acid - gustatory					_	•					
Acid Irritation (haptic)									•		
Salty, mineral / extract									_		
Bitter		•		_							
Astringency					_	•					
Phenole / tannin											
Alcohol impression											
CO <sup>2</sup>		•									
Intensity / volume								-	•		
Length / finish											
Balance						•					





reductive oxidative
modern traditionel

stylistics 0 1 2 3 4 5 6 7 8 9 10											
					sty	list	ics				
	0	1	2	3	4	5	6	7	8	9	10
0 1 2 3 4 5 6 7 8 9 10	0	1	2	3	4	5	6	7	8	9	10

little much	little	-	-	-	
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					exa	ltat	ion				
ıch	0	1	2	3	4	5	6	7	8	9	10

Potential	Status-quo	best-before
2030	2024	2025



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#### Description

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A full-bodied wine with deep purple tones. Fresh and fruity aroma of forest fruits, blackcurrant and hints of raspberry and plum. Overtones of fresh herbs and a touch of fine French oak.

#### Winemakers note

An interesting Australian blend. The sun blessed Australian vineyards produce flavor packed wines with great color. Cabernet adds some structure and blackcurrant aromas while Shiraz adds the supple fruit and soft tannins. Winemaking emphasizes this natural fruit character by only subtly adding oak for complexity and balance. The varieties are blended together almost immediately after fermentation to ensure their seamless integration in the finished wine.

## Food-Pairing

Best served with light meat dishes.