

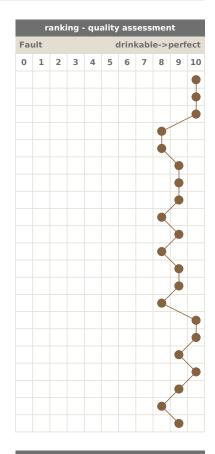
## **ORGANIC WINE AWARD INTERNATIONAL 2023 - spring**

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

rated 06.05.2023

Total points	90	AWARD: 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	6,00	
Sulphur free/total in mg/l	47,00	
Aged in	Steel -/Wooden barrel	

		an	alys	is -	inte	ensit	ty as	sses	sme	ent	
	litt	le->	clea	rly	sigr	nific	antl	y re	cog	nisa	ble
	0	1	2	3	4	5	6	7	8	9	10
Clarity										_	•
Violet - Red - Brown			•	<							
Color intensity								_			
rot-beerig								•			
rot-fruchtig								•			
spicy											
Eukalyptus									•		
rote Gruetze									•		
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

						,				
				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

little - - - much

					exa	ltat	ion				
ch	0	1	2	3	4	5	6	7	8	9	10

Potential	Status-quo	best-before
2028	2028	2023



## **ORGANIC WINE AWARD INTERNATIONAL 2023 - spring**

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

rated 06.05.2023

#### Description

#### Description

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.