



PROJECT EGG CABERNET SAUVIGNON

SKU: AUWPECS

Project E Egg is a gentle, pure expression of Cabernet Sauvignon. Kate Goodman, the winemaker behind this wine describes the idea of this wine as 'Nothing added, nothing taken away'. The name Project E Egg comes from the method used to produce this wine. Whole berries are fermented in a concrete egg fermenter.

This is a medium-bodied, fragrant wine. The aroma of black cherries and plums is beautifully combined with hints of liquorice. These sweet flavours are balanced out by the savoury notes of dried herbs. The fine tannins of this wine give it a pleasant mouthcoating texture.

The name Penley Estate comes from the amalgamation of two pioneering South Australian wine families, the Penfold's and Tolley's. Today the estate is owned by sisters Ang & Bec Tolley, and like their ancestors, they are strong, resilient and determined women. Their history is a rich mix of endeavour, passion and vision with a touch of scandal and madness thrown in for good measure.

The region of Coonawarra is a 16km strip comprising of iron and nutrient-rich soil famously called terra rossa and has become one of the most renowned terroir soils in the world.

Known in particular for its Cabernet, the wines of Coonawarra show classic cassis and blackberry flavours with enhanced characteristics of spice, aromatics and minerality derived from the soil due to its good fertility and drainage.

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The acidity and tannin of this wine excellently complement steak, roast lamb or rich mushroom dishes, especially ones featuring blue cheese.

