

## PIRRAMIMMA STOCK'S HILL CABERNET SAUVIGNON 2020

VINO  
VALUE



Original price was: \$29.99. ~~\$20.99~~ Current price is: \$20.99.

### Richness and Power at Every Sip

|               |                    |          |                         |
|---------------|--------------------|----------|-------------------------|
| Product Code: | 5674               | Closure: | Screw Cap               |
| Country:      | Australia          | Unit:    | Each                    |
| Region:       | South Australia    | Volume:  | 750ml                   |
| Sub Region:   | McLaren Vale       | Alcohol: | 14.5%                   |
| Style:        | Red                | Grape:   | 100% Cabernet Sauvignon |
| Variety:      | Cabernet Sauvignon |          |                         |



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### TASTING NOTES

This Cabernet Sauvignon from Pirramimma exudes McLaren Vale richness and power at every sip. It's loaded with blackcurrants and violets and lashings of spice and mocha with berries, briar and oak coming through on the long and persistent palate.

#### Winery notes (2020 Vintage)

"This late ripening variety benefited from the long cool summer, which enhanced optimum varietal character. The 2020 Cabernet Sauvignon displays a bouquet of black briary fruit, cherry, spicy plum with hints of cigar box and violets, with the palate delivering ripe blackcurrant, morello cherry, red capsicum and chocolate notes complemented by hints of mint and cedar. A rich firmly structured wine with fruit, oak, and tannins in harmony. Drink now or until 2030 under right cellaring conditions."

Reviews for the 2019 vintage below...

# VINO FINO

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## **5 Stars & 93/100 Sam Kim, Wine Orbit, December 2021** (2019 Vintage)

"Gorgeously ripe and inviting, the wine shows blackcurrant, sweet cherry, vanilla, cedar and subtle olive notes on the nose, leading to a flavoursome palate that's succulent and supple. Beautifully framed by silken texture and polished tannins, finishing long and satisfying. At its best: now to 2029."

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### CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

### OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

### VISIT VINO FINO

188 Durham St South,  
Christchurch