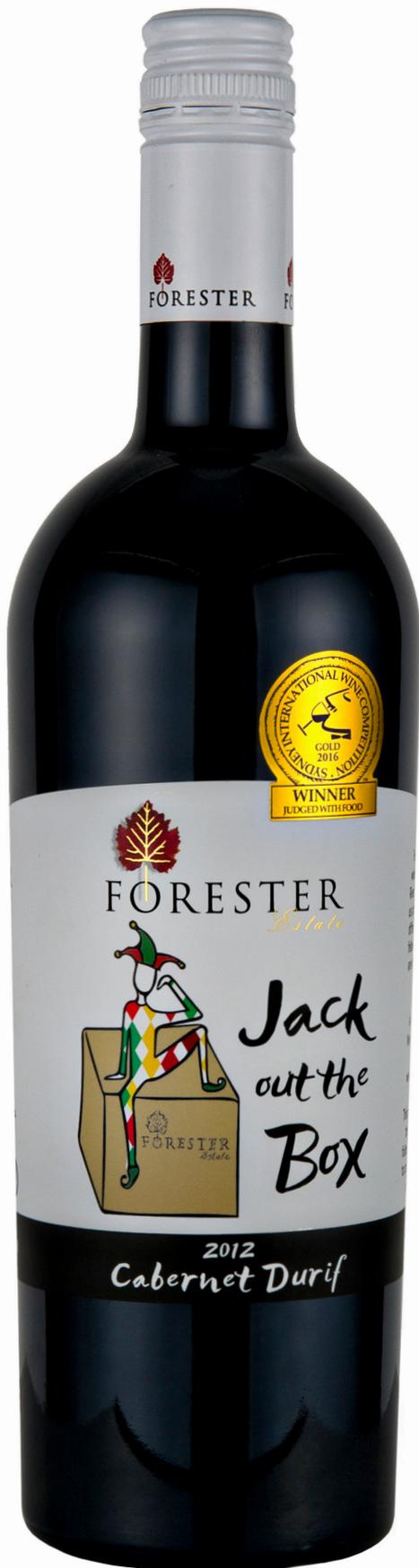


MARGARET RIVER



CABERNET DURIF

Vintage | 2012

Grape variety | 92% Cabernet Sauvignon, 8% Durif

Oak maturation | 22 months - 45% new and 55% 3 year old French oak

Typical analysis | 13.5% Alc/Vol

Release date | October 2016

TASTING NOTES

Colour | Deep red with red-purple hue.

Aroma

Concentrated with blackcurrant, black olive, blueberry and bay leaf. These characters are balanced by cedar oak with an underlying floral perfume.

Palate

Rich and full with fine grain tannins. There are ripe fruit characters of blackcurrant, blueberry, mulberry and dried currants with balanced cedar oak and bay leaf.

Food matches

Slow braised oxtail, shoulder of lamb with roasted brussels sprouts.

Peak drinking | Drinking well upon release but has the potential to evolve and impress towards 2021.

WINEMAKERS COMMENTS

Viticulture

Fruit to make the Cabernet Durif was sourced from Margaret River and the Barossa Valley. All the Cabernet Sauvignon was sourced from premium vineyards in Margaret River, while the Durif was sourced from an old vine vineyard in the Barossa Valley.

Close monitoring and analysis of these vines leads to shoot or bunch thinning by hand if required to obtain the perfect balance for good exposure and healthy ripening. A philosophy of minimal inputs in these premium blocks allows the unique combination of variety, soil type and microclimate to shine through and produce a parcel of fruit with true character. The 2012 vintage was warm and dry producing ripe flavour profiles and fine long tannin definition in the skins.

Winemaking

Our Cabernet Sauvignon and Durif parcels are gently crushed to small open fermenters and receive a slight “drain-off” of free run juice to increase the skin to juice ratio. This helps intensify the flavour, aroma and body of the wine without altering the underlying unique vineyard qualities present. A slow temperature controlled ferment is employed with daily draining away of fermenting juice under gravity and pumping back over the skins to assist in the extraction. Heading down boards keep the ‘cap’ of skins submerged beneath the cool fermenting wine to avoid excessive heat which we believe leads to a more refined wine. The ideal skin contact time in fermenter varies from one vintage to the next with the 2012 Cabernet parcels spending an average 30 days in contact with skins before pressing out. The best parcels are aged in fine grained French oak barriques for 20-22 months with careful blending taking place approximately three months prior to bottling.

Storage/Bottling

The 2012 Cabernet Durif was bottled in February of 2014 to super premium reverse taper claret glass with a stevlin closure. This wine is drinking exceptionally well now and with prudent storage should continue to show well towards 2021.