



MARGARET RIVER



# CABERNET SAUVIGNON

## WINE SPECIFICATION

**Vintage** | 2016

**Grape variety** | 91% Cabernet Sauvignon, 7% Cabernet Franc, 2% Petit Verdot

**Oak maturation** | 17 months - 44% new, 56% two and three year old French oak barriques

**Typical analysis** | 13.5 Alc/Vol

**Release date** | May 2018

## TASTING NOTES

**Colour** | Deep red with a red - purple hue.

### Aroma

Clean, pure and concentrated with a perfumed fragrance of cassis and lavender. The cedar oak is well integrated and balanced, adding complexity along with hints of bay leaf, damp earth and gravel dust.

### Palate

Medium bodied with a long firm palate and fine grain tannins. Once again, lavender and cassis dominate with underlying complex characters of bay leaf, cocoa and cedar oak.

### Food matches

Traditional roast lamb with rosemary.

**Peak drinking** | Drinking well now but will develop further in the bottle through until 2028. The wine will benefit from decanting before drinking.

## WINEMAKERS COMMENTS

### Viticulture

Hand picked from a selection of super premium cabernet vineyards at our disposal including a portion of open lyre trellis. As always, meticulous management of bud numbers and shoot thinning ensure a balanced canopy to ripen the crop. The vines grow in the well regarded gravelly/granite soils of Northern Margaret River and are allowed to reach full ripeness before harvesting. The 2016 vintage saw some late summer rain during the veraison period (colour change in berries). This had minimal effect on the grapes with the following warm conditions allowing the fruit to fully ripen with minimal disease pressure. Our best Cabernet blocks were harvested between the 21st of March and the 26th of March.

### Winemaking

The fruit was harvested in the morning, delivered to the winery and was processed straight away on receipt. Fermentation was controlled at 25-29 degrees Celsius in our small open fermenters with heading down boards. Extraction was achieved by daily draining of the wine away from the skins and returning back over the top, with fermentation and maceration times varying from 7 to 30 days. The wine was then pressed to a blend of new and older French oak barriques to complete malo - lactic fermentation.

### Storage/Bottling

Maturation lasted 17 months before the wine was bottled in September 2017. Bottled under screw cap to ensure the wine retains its varietal and regional integrity for longer.

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