



CABERNET SAUVIGNON

WINE SPECIFICATION

Vintage | 2017

Grape variety | 93% Cabernet Sauvignon, 5% Cabernet Franc, 2% Petit Verdot

Oak maturation | 19 months - 44% new, 56% two and three year old French oak barriques

Typical analysis | 13.5 Alc/Vol

Release date | October 2019

TASTING NOTES

Colour | Deep red with a red - purple hue.

Aroma

Clean, pure and concentrated with lifted aromatic fruit and elegant cedar oak. The wine opens with damp earth, gravel dust and bay leaf complexity to the fore, with underlying fruit characters of mulberry, blueberry and cassis.

Palate

Medium bodied with fine grain tannins. A complex and heady mix of damp earth, cedar and bay leaf with underlying fruit of cassis and mulberry. The wine has a suede like tannin finish with lingering cedar, earth and bay leaf. A seriously complex wine with great balance, integration, elegance and varietal character.

Food matches

Traditional roast lamb with rosemary.

Peak drinking | Drinking well now but will develop further in the bottle through until 2029. 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 2017 vintage had a cooler growing season which pushed out our picking dates around three weeks later than normal. Our best Cabernet blocks were harvested between the 7th of April and the 15th of April.

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 19 months before the wine was bottled in January 2019. Bottled under screw cap to ensure the wine retains its varietal and regional integrity for longer.