



LIFESTYLE CABERNET SAUVIGNON

WINE SPECIFICATION

Vintage | 2020

Grape variety | 89% Cabernet Sauvignon, 8% Cabernet Franc, 3% Petit Verdot

Oak maturation | 100% of the wine is aged in French oak barriques (20% new) for 15 months

Typical analysis | 13.5 Alc/Vol

Release date | July 2021

TASTING NOTES

Colour | Deep red with purple hue.

Aroma

Ripe with dark fruit characters and toasty-cedar oak. The wine opens with mulberry, currant and blackberry with underlying complexity from bayleaf, gravel dust and subtle perfume.

Palate

Full with a soft supple texture and fine tannins. Once again there are ripe fruit characters of mulberry, blackberry and boysenberry with cedar oak, bay leaf and lavender. The wine has a long soft finish.

Food matches

Meat dishes, saucy pastas and cheeses.

Peak drinking | Drinking well now but will develop further over the next 5 to 8 years.

WINEMAKERS COMMENTS

Viticulture

Fruit is sourced from neighboring properties in the most northern sub-region of Margaret River (Yallingup). Meticulous management of bud numbers and shoot thinning continues to ensure a balanced canopy and full fruit ripeness. The 2020 vintage was a warm year in Margaret River, allowing plenty of time during February and March to ripen the fruit to our specification.

Winemaking

Each parcel of fruit was gently crushed into small open fermenters with traditional heading down boards where fermentation was carried out under strict temperature controlled conditions. Extraction was achieved by daily draining of wine away from skins and returning back over the top, with fermentation and maceration times varying from 7 to 30 days. The wine was pressed to tank, where 100% was sent to new and older French oak barriques to complete maturation.

Storage/Bottling

After 15 months of ageing, the wine was carefully blended to achieve this friendly Margaret River style. Bottled in a premium claret bottle using a screwcap closure. This closure will ensure the wine retains its youth and fruit integrity.