



# LIFESTYLE CABERNET SAUVIGNON

## WINE SPECIFICATION

**Vintage** | 2024

**Grape variety** | 90% Cabernet Sauvignon, 5% Petit Verdot, 4% Cabernet Franc, 1% Malbec

**Oak maturation** | 100% of the wine is aged in French oak barriques (20% new) for 12 months

**Typical analysis** | 14.5 Alc/Vol

**Release date** | August 2025

## TASTING NOTES

**Colour** | Medium - deep red with a purple hue.

### Aroma

Concentrated with complex characters of damp earth, cassis, bay leaf, and gravel dust, with an underlying lavender fragrance and balanced cedar oak.

### Palate

Medium bodied with fine grain tannins and a plush texture. There are ripe fruit characters of mulberry, blueberry and cassis, damp earth and cedar oak. A complex and concentrated wine from a warm powerful year.

### 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 2024 vintage was a warm year in Margaret River, allowing plenty of time during March and April 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 12 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.