



MARGARET RIVER



# YELVERTON

**Vintage** | 2012

**Grape variety** | 91% Cabernet Sauvignon, 4.5% Cabernet Franc, 2.5% Petit Verdot, 2% Merlot

**Oak maturation** | 22 months - 50% new and 50% 3 year old French oak barriques

**Typical analysis** | 13.5% Alc/Vol

**Release date** | December 2019

## TASTING NOTES

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

### Aroma

Concentrated and complex with cocoa, currant, cassis, bay leaf and dusty gravel. There is an underlying violet perfume, which is all wrapped up in savoury-cedar oak.

### Palate

Medium bodied with a long and seamless palate. There are ample fine grain tannins, which gently coat the mouth and will help to age the wine gracefully. Again, the palate shows a good balance between fruit and complex characters, with cassis, mulberry and currants well integrated with bay leaf, cocoa and dusty gravel. A concentrated and complex wine that will gain further complexity with age.

### Food matches

This wine suits the classics. Try with matured hard cheeses, rosemary infused lamb or rare beef fillet steak.

**Peak drinking** | Drinking well upon release but has the potential to evolve and impress towards 2024.

## WINEMAKERS COMMENTS

### Viticulture

Fruit sourced to make the Yelverton is grown with absolute attention to detail. Identification of soil boundaries within blocks is the first step in selecting potentially superior fruit. 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 elegant flavour profiles and fine long tannin definition in the skins.

### Winemaking

Our Forester Yelverton Cabernet Sauvignon 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 spending an average 30 days in contact with skins before pressing out. This was also the same for the Cabernet Franc and Merlot portions used in the blend. The best parcels are aged in fine grained French oak barriques for 20-22 months with careful blending of the Yelverton taking place approximately three months prior to bottling.

### Storage/Bottling

The 2012 Yelverton was bottled in February of 2014 to premium claret glass with a stevlin closure. Stored in our temperature controlled cellar for five years prior to release this wine is drinking exceptionally well now and with prudent storage should continue to show well towards 2024.

[foresterestate.com.au](http://foresterestate.com.au)

[info@foresterestate.com.au](mailto:info@foresterestate.com.au)

P: 08 9755 2788

1064 Wildwood Road Yallingup WA 6282