



MARGARET RIVER



# YELVERTON RESERVE CABERNET

## WINE SPECIFICATION

**Vintage** | 2022

**Grape variety** | 86% Cabernet Sauvignon, 14% Cabernet Franc

**Oak maturation** | 15 months - 67% new and 33% 2 year old French oak barriques

**Typical analysis** | 13.5% Alc/Vol 8 Standard Drinks

**Release date** | November 2023

## TASTING NOTES

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

### Aroma

Showing great purity and complexity. Concentrated cassis, damp earth, bay leaf, gravel dust and classy cedar oak with an underlying violet perfume fighting for attention.

### Palate

Medium bodied with fine grain tannins. Loaded with concentrated cassis fruit, bay leaf along with earthy complexity and fine cedar oak. A complex and concentrated wine that oozes exuberance.

### 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 2038.

## 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 2022 vintage was a near perfect growing season with mild day temperatures, cold nights and no heat spikes.

### 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 2022 Cabernet spending an average 25 days in contact with skins before pressing out. The best parcels are aged in fine grained French oak barriques for 15 months with careful blending of the Yelverton taking place approximately three months prior to bottling.

### Storage/Bottling

The 2022 Yelverton was bottled in July of 2023 to premium claret glass with a stelvin closure. Stored in our temperature controlled cellar prior to release this wine is drinking exceptionally well now and with prudent storage should continue to show well towards 2038.

# YELVERTON RESERVE CABERNET ACHIEVEMENTS

## 2022 YELVERTON RESERVE CABERNET

Decanter World Wide Awards 2024 | **GOLD 96 points**  
National Wine Show of Australia 2024 | **GOLD 95 points**  
International Wine & Spirits Competition 2024 | **Silver**  
Perth Royal Wine Awards 2023 | **Silver**  
James Halliday Cabernet Challenge 2023 | **Silver**  
Wine Show of Western Australia 2023 | **Silver**  
Margaret River Wine Show 2023 | **Silver**  
International Wine Challenge 2024 | **Bronze**  
International Wine & Spirits Competition 2023 | **Bronze**  
Royal Melbourne Wine Show 2023 | **Bronze**

## 2020 YELVERTON RESERVE CABERNET

Ray Jordan Wine Guide 2023 | **97 points**  
Perth Royal Wine Awards 2022 | **GOLD**  
Wine Show of WA Mount Barker 2022 | **GOLD**  
Australian Small Wine Makers Show 2022 | **GOLD**  
Royal Hobart Wine Show 2022 | **GOLD**  
Margaret River Wine Show 2022 | **GOLD**  
London International Wine Challenge 2022 | **Bronze**  
Royal Queensland Wine Show 2022 | **Bronze**

## 2014 YELVERTON RESERVE CABERNET

Royal Sydney Wine Show 2019 | **TROPHY (The Rudy Komon Memorial Perpetual Trophy for Best Mature Red)**  
Royal Queensland Wine Show 2016 | **TROPHY (Best Cabernet of the Show)**  
Sydney Royal Wine Show 2019 | **GOLD**  
Sydney Int Wine Competition 2018 - | **BLUE GOLD**  
Sydney Int Wine Competition 2018 - | **TOP 100**  
Sydney Int Wine Competition 2016 - | **BLUE GOLD**  
Royal Queensland Wine Show 2016 | **GOLD**  
Royal Hobart Wine Show 2016 | **GOLD**  
Sydney Int Wine Competition 2016 - | **TOP 100**  
Wine Show of WA Mount Barker 2017 | **GOLD**  
West Australian Wine Guide 2021 Ray Jordan | **96 Points**  
Decanter World Wide Awards 2018 | **Silver**  
International Wine & Spirits Competition 2017 | **Silver**  
Wine Show of WA Mount Barker 2016 | **Silver**  
Royal Melbourne Wine Show 2016 | **Silver**  
National Wine Show of Australia 2016 | **Silver**  
Australian Small Winemakers Show 2016 | **Silver**  
Margaret River Wine Show 2018, Royal Adelaide Wine Show 2016 | **Bronze**

## 2013 YELVERTON RESERVE CABERNET

London Int. Wine Challenge 2019 | **Gold**  
London Int. Wine Challenge 2016 | **Commended**

## 2012 YELVERTON RESERVE CABERNET

Sydney Int Wine Competition 2020 - | **GOLD**  
International Wine & Spirits Competition 2015 | **Silver**  
Royal Perth Wine Show 2015 | **Silver**  
International Wine Challenge 2015 | **Commended**  
Qantas Wine Show of WA Mount Barker 2014 | **Silver**  
Wine Show of WA Mount Barker 2019 | **Silver**  
Decanter World Wine Awards 2019 | **Silver**  
Australian Small Winemakers Show 2019 | **Bronze**

## 2011 YELVERTON RESERVE CABERNET

Margaret River Wine Show 2014 | **GOLD**  
Ray Jordan Wine Guide 2011 | **94 Points**  
International Wine Challenge 2013 | **Silver**  
Qantas Wine Show of WA Mount Barker 2014 | **Silver**  
Australian Small Winemakers Show 2013 | **Silver**  
Qantas Wine Show of WA Mount Barker 2015  
International Wine & Spirits Competition 2014,  
International Wine Challenge 2014,  
Margaret River Wine Show 2013,  
Qantas Wine Show of WA Mount Barker 2013 | **Bronze**

## PREVIOUS VINTAGE ACCOLADES FOR THIS WINE

**Gold Medals 3 | Silver Medals 13 | Bronze Medals 32**

## HALLIDAY WINE COMPANION

2014 Yelverton Reserve Cabernet - 95 Points  
2013 Yelverton Reserve Cabernet - 96 Points \*  
2012 Yelverton Reserve Cabernet - 95 Points  
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2009 Yelverton Reserve Cabernet - 94 Points  
2008 Yelverton Reserve Cabernet - 94 Points  
2007 Yelverton Reserve Cabernet - 96 Points  
2005 Yelverton Reserve Cabernet - 92 Points  
2004 Yelverton Reserve Cabernet - 91 Points  
2001 Yelverton Reserve Cabernet - 94 Points  
2000 Yelverton Reserve Cabernet - 92 Points