

# cabernet malbec

ferguson valley western australia

### colour

Inky dark rich red.

#### nose

Vibrant aromas of ripe blueberries and dark chocolate.

#### palate

This Cabernet Malbec blend showcases perfect varietal characteristics - the Cabernet displays generous vibrant flavours of blueberry and plum followed by chocolate with a lingering finish.

# winemaking

The fruit for this wine was estate grown from cabernet vines planted in 1999 and malbec in 2009. Cabernet Sauvignon and Malbec grapes were harvested and fermented separately. Each component was aged in new and older French Oak barrels before blending together and fined, filtered and bottled.

#### food pairing

Ideal with roast or barbecued meat and flavoursome casseroles.

# vintage notes

The 2017 growing season had higher than average rain events late in the winter, followed by another one in early spring that increased soil moisture. October conditions were unseasonably warm and combined with the increased soil moisture caused slightly higher than normal vine growth. The growing period was longer and milder which favoured the earlier ripening varieties - overall a challenging, cooler vintage resulting in leaner, elegant more complex, austere styles

quick notes

vintage

winemakers
Damian Hutton

grape variety 60% Cabernet 40% Malbec

**growing area** Ferguson Valley

ALC %/VOL 14.8 % v/v

titritable acidity 6.43 g/l

**ph** 3.64

cellar potential 5-6 years

oak maturation
10 months

Every cloud has a silver lining.

