



## FIFTH GENERATION Cabernet Sauvignon 2018

Frankland River Western Australia

### COLOUR

*Dark ruby red.*

### NOSE

*Lifted bouquet of red berries and rhubarb with hints of mint.*

### PALATE

*Flavours of rich elegant red berries, rhubarb and tiramisu. Fine tannins fill the palate to give a long lingering finish.*

### WINEMAKING

*The cabernet fruit was harvested at the optimal time, ensuring perfect sugar, acid and tannin ripeness was achieved. The fruit was brought into the winery to be processed and start fermentation. Once fermentation was completed, the fruit was left for a short while to macerate and soften the tannin profile while maximising colour extraction from the skins. The wine was then gently pressed off the skins, transferred to oak and allowed to complete malolactic fermentation in a mix of new and seasoned French oak barriques. Following ten months maturation in the barriques, all barrels were tasted and the best from each parcel of Cabernet Sauvignon and a small batch of Merlot were selected to create this premium Cabernet Sauvignon wine from Frankland River.*

### FOOD PAIRING

*Ideal with lamb steak with rosemary with a gratin dauphinoise.*

### VINTAGE NOTES

*A superb vintage with perfect growing conditions throughout Spring. This ensured the development of healthy canopies, setting the vineyard up beautifully for the rest of the season. Mild, temperate conditions continued allowing the fruit to ripen perfectly, displaying pristine fruit quality with an abundance of flavour intensity, natural acid and sugar balance.*

### QUICK NOTES

VINTAGE 2018

WINEMAKERS *Elysia Harrison*

GRAPE VARIETY 86% Cabernet Sauvignon, 14% Merlot

GROWING AREA Frankland River, WA

ALC %/VOL 14.4 % v/v

TITRATABLE ACIDITY 6.3 g/l

PH 3.59

CELLAR POTENTIAL 10 - 15 years

OAK French

MATURATION 14 months

