



PROVIDENCE ROAD
Cabernet Sauvignon 2018
Frankland River Western Australia

COLOUR

Dark ruby red.

NOSE

Lifted bouquet of blueberry and dark chocolate.

PALATE

Flavours of chocolate and liquorice with hints of plum and sweet spice. Fine tannins fill the palate to give a long savoury finish.

WINEMAKING

The 2018 Cabernet Sauvignon was machine harvested then destemmed/crushed into fermenters where it was cold soaked to extract and retain desirable varietal flavours and aromas. When actively fermenting post inoculation they were pumped over with aeration twice a day, temperature was held around 25°C to prevent over extraction of tannins. The wine was then transferred in barrel for malolactic fermentation allowing a soft integration of the grape and Oak tannins.

FOOD PAIRING

Slow cooked lamb with seasonal greens.

VINTAGE NOTES

Vintage 2018 will be remembered as one of the best for Frankland River. Spring provided ideal weather patterns, allowing for the development of a healthy and abundant leaf canopy. Summer followed, and mother nature didn't disappoint. The vineyard was left to nurture the fruit with a mild, dry ripening season, ensuring perfect veraison across all varieties. The rain stayed away, ensuring that all grapes came into the winery when they had exceptional flavour, acid and sugar balance.

QUICK NOTES

VINTAGE 2018

WINEMAKERS *Michael Ng*

GRAPE VARIETY *Cabernet Sauvignon*

BOTTLED

GROWING AREA *Frankland River,
Western Australia*

ALC % /VOL *14.0% v/v*

TITRATABLE ACIDITY *5.8 g/l*

PH *3.8*

CELLAR POTENTIAL *5 years*

OAK *French*

MATURATION *24 months*

langeestate.com.au

