



PROVIDENCE ROAD
Cabernet Sauvignon 2020
Frankland River Western Australia

COLOUR

Vibrant deep purple.

NOSE

Perfumed blue fruits, cassis, undergrowth and bay leaf.

PALATE

Intense and elegant palate of ripe blackberry, dark mint chocolate, clove and garden herbs. Layered and generous mouthfeel with supportive fine tannin and gentle acidity leading to a long finish.

WINEMAKING

A combination of hand and machine picked parcels from estate grown Block 2 and small parcels of another northern Frankland Cabernet fermented separately. Partially crushed with the inclusion of some whole berry for gentle tannin extraction and to provide lifted perfume. Cold soaked, plunged and pumped over through the peak of fermentation. The parcels were basket pressed and spent 10 months in French oak (20% new). Barrel selected and blended before bottling in early February.

FOOD PAIRING

Rich Italian tomato meatballs with linguine.

VINTAGE NOTES

A dry growing season throughout the Great Southern resulted in significantly lower yields across all varieties. The warm conditions and continued low rainfall thru the ripening period created very low disease pressure. The result was one of the earliest vintages on record which produced small bunches of high-quality fruit with concentrated flavours and intensity.

QUICK NOTES

VINTAGE 2020

WINEMAKERS *Liam Carmody, Guy Lyons*

GRAPE VARIETY *100% Cabernet Sauvignon*

BOTTLED *February 2021*

GROWING AREA *Frankland River,
Western Australia*

ALC %/VOL *13.5% v/v*

TITRATABLE ACIDITY *5.46 g/l*

PH *3.55*

CELLAR POTENTIAL *3-10 years*

OAK *French*

MATURATION *10 months*

