



PROVIDENCE ROAD
Cabernet Sauvignon 2021
Frankland River Western Australia

COLOUR

Deep garnet with a purple hue

NOSE

Lifted blueberry, sweet herbal notes, and toasted oak spice.

PALATE

Ripe blackberry, cassis, dark chocolate, and dried mint provide a generous palate, with fine, well-structured tannins and a 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

The growing season commenced with a relatively dry start to winter. An increase in spring rain saw improved vigor across most sites after two very dry years. Ripening commenced with a mild to warm start to summer. The predicted pattern of La Nina had a significant impact resulting in two major rain events caused by low pressure systems from the north. Though the timing of rain provided challenges for picking decisions the vines responded well with overall healthy canopies, increased bunch weight and yield. The resulting wines show great concentration, elegance, and balance.

QUICK NOTES

VINTAGE 2021

WINEMAKERS *Liam Carmody*

GRAPE VARIETY *92% Cabernet Sauvignon, 8% Malbec*

BOTTLED *February 2022*

GROWING AREA *Frankland River, Western Australia*

ALC %/VOL *14.0 % v/v*

TITRATABLE ACIDITY *5.4 g/l*

PH *3.76*

CELLAR POTENTIAL *8-10 years*

OAK *French*

MATURATION *10 months*

