



TSR

Cabernet Sauvignon 2018

Frankland River Western Australia

COLOUR

Dark ruby red.

NOSE

Lifted bouquet of blueberry and chocolate.

PALATE

Flavours of chocolate and licorice and blueberry following through with fine dusty tannins on the finish to give a long savoury finish.

WINEMAKING

The grapes were 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. The wine was fined with egg whites then bottled after barrel maturation.

FOOD PAIRING

Slow cooked lamb with seasonal greens.

VINTAGE NOTES

Excellent growing conditions during spring led to healthy canopies and set the vineyard up beautifully for the rest of the season. A mild, yet very dry ripening season resulted in pristine fruit quality with an abundance of flavour intensity.

QUICK NOTES

VINTAGE 2018

WINEMAKERS *Michael Ng*

GRAPE VARIETY *Cabernet Sauvignon*

BOTTLED *May 2019*

GROWING AREA *Frankland River,
Western Australia*

ALC 14.2 %

TITRATABLE ACIDITY *5.6 g/l*

PH *3.76*

CELLAR POTENTIAL *2 - 3 years*

OAK *French*

MATURATION *11 months*

