



FIFTH GENERATION Cabernet Sauvignon 2021

Frankland River Western Australia

COLOUR

Dark garnet with a purple hue

NOSE

Ripe blueberry, savoury, herbal notes, a hint of spiced dark chocolate

PALATE

Elegant palate filled with forest berries, mint, and cocoa. Fine, beautifully integrated French oak tannins and a black currant acidity ensure a long, plush finish.

WINEMAKING

A selection of the best parcels of fruit from the spur and cane pruned rows of the estate grown Block 2 Cabernet. Partially crushed with the inclusion of some whole berries 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 twelve months in French oak (20% new). A final barrel selection before blending and bottling.

FOOD PAIRING

Beef short rib ragu served with pappardelle and romano

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 100% *Cabernet Sauvignon*,

GROWING AREA *Frankland River, WA*

CELLAR POTENTIAL *7- 10 years*

ALC %/VOL *14.0 % v/v*

TITRATABLE ACIDITY *5.27 g/l*

PH *3.74*

OAK *French*

MATURATION *10 months*

