

# Knee deep

## Knee Deep in Margaret River

### Third Rule

CABERNET SAUVIGNON  
MARGARET RIVER / 2019

'Passion rules reason, for better or for worse' is the inspiration for our limited release wines. We chose to live by this third rule and in doing so have embraced our passions - our passion for life, for love and for wine. No expense was spared, nor compromise made in producing these very limited, small batch wines.

#### COLOUR

Garnet red.

#### NOSE

Enticing aromas of plum, mulberry, dried herbs and sweet French oak.

#### PALATE

A rich & round palate full of dark fruit, licorice, spice and a generous lick of oak. The palate is framed by a fine tannin structure which is complemented by generous fruit and natural acidity. The wine has a long finish with complex flavours dancing across the palate long after the wine is gone.

#### WINEMAKING

Fruit was harvested when flavour, tannin and acid were all in balance. It was fermented using select yeast in static fermenters where it was pumped over daily to manage the fermentation & tannin extraction. It was then pressed off into tank, settled then transferred to French oak barrels for maturation. Careful barrel selection brought rich fruit, firm tannins and a tight acidity together beautifully, producing a Cabernet of great structural integrity and one that will reward careful cellaring.

#### VINTAGE NOTES

2019 was a long, cool vintage. It started off with a cooler than average Spring and Summer and this followed through vintage. Canopy management and attention to detail were key to getting fruit ripe and avoiding disease. Yields were low across the board. The results have been punchy aromatic whites, fine natural acidity, spicy Shiraz and more elegant Cabernets.

Sam Kim - Wine Orbit - 95 points

Halliday Wine Companion 2023 - 92 points

#### QUICK NOTES

**Vintage** 2019

**Winemaker/s**

Kate Morgan

**Grape Variety**

98% Cabernet Sauvignon

6% Malbec

**Growing area**

Margaret River, WA

**Alc % Vol** 13.5% v/v

**Titrateable acidity** 6.15 g/l

**PH** 3.56

**Cellar Potential** 10+ years

**Bottled** October 2020

**Oak** French

**Maturation** 20 months

Vegan Friendly

