

Knee deep

Knee Deep in Margaret River

CABERNET SAUVIGNON
MARGARET RIVER / 2020

COLOUR

Garnet red with raspberry red hue.

NOSE

Intense blueberry, cassis & mulberry aromatics with dried herbal notes & spiced oak.

PALATE

Laden with dark berries, choc mint & savoury spice. Structural French oak tannins carry this wine through to a long finish.

WINEMAKING

Fruit was harvested when flavour, tannin & acid were all in balance. Fruit was fermented to retain fruit freshness & juicy flavours. Natural tannins are supported by French oak influence & fresh acidity, coming together to produce a Cabernet Sauvignon for short term cellaring or immediate drinkability.

VINTAGE NOTES

2020 was a warm and dry vintage, however a wetter than average Winter set us up well for this. The growing season started off with a warm Spring followed by a hot Summer. We did have one significant rain event late February which slowed down the reds & allowed for ripening of tannin and flavour to catch up with sugars. The warm & dry conditions reduced disease pressure, this also resulted in ample marri blossom around the district which eased the bird pressure experienced in 2019. Yields were low across the board, but on the upside this resulted in excellent quality with concentration of flavour across all varieties.

Sam Kim - Wine Orbit - 91 points

Ken Gargett - Wine Pilot - 91 points

QUICK NOTES

Vintage 2020

Winemaker/s

Kate Morgan

Grape Variety

90% Cabernet Sauvignon

10% Shiraz

Growing area

Margaret River, WA

Alc % Vol 13.5% v/v

Titrateable acidity 5.49 g/l

PH 3.57

Cellar Potential 4 to 7 years

Oak Seasoned French Oak

Maturation 10 months

Bottled March 2021

Vegan Friendly

