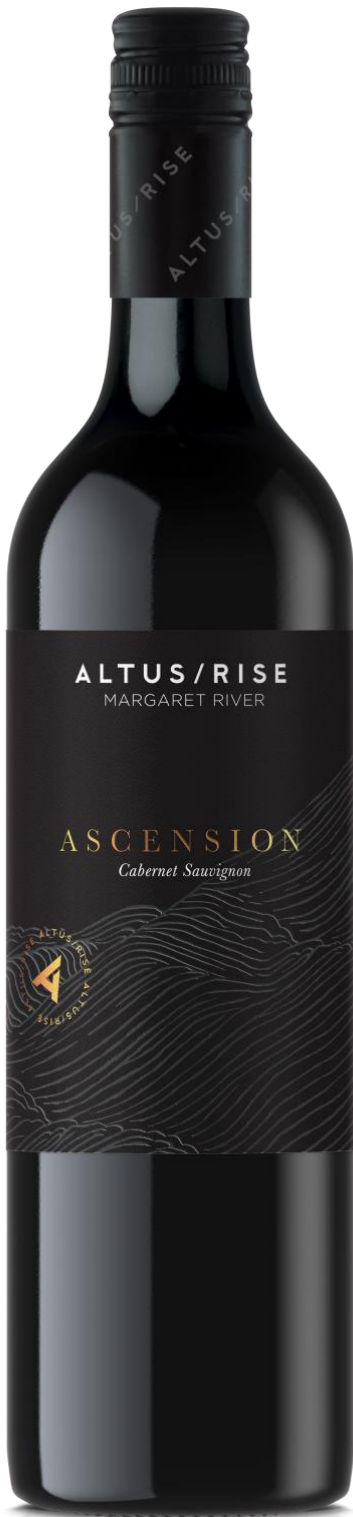


ALTUS/RISE

MARGARET RIVER

ASCENSION



CABERNET SAUVIGNON

MARGARET RIVER / 2020

TASTING NOTES

Deep brick red colour with purple hues. A nose which is a complex mix of blue berries, dried herbal notes, and floral nuances. Dark berries fill the palate, pulled together by structural tannins and elegant oak tannins, guiding concentrated fruit and sweet spice to a long finish.

WINEMAKING

The fruit was destemmed to static fermenters, the batch was cold soaked for added fruit richness. The wines were pumped over three times a day at the start of ferment and reduced later in ferment once extraction is met. The wine completed MLF in barrel and matured for 14-16 months in 30% new French barriques. No fining was used for this Cabernet Sauvignon.

FOOD PAIRING

Butterflied leg of lamb with a side of seasoned vegetables.

VINTAGE REPORT

The 2020 season benefited greatly from soaking rains in December across the Margaret River Region. This produced excellent growth and canopies across all varieties. Coupled with excellent flowering and fruit set in October/November, has ensured fantastic yields across the regions. The cool January/ February summer period experienced in Western Australia without high 40-degree days, has enabled a steady ripening period without heat spikes. This weather has produced an outstanding white vintage with good yields, slowly ripened fruit with retained natural acidity. The vintage will show very flavoursome, focused and highly aromatic wines with great natural acidity giving longevity and class. The 2020 vintage will be another great vintage for Margaret River.

REGION

Margaret River

BLEND

100% Cabernet Sauvignon

ACIDITY

6.6 g/L

ALCOHOL / VOLUME

14.0%

pH

3.6

WINEMAKER

Chris Credaro

CELLAR POTENTIAL

6-8 years

