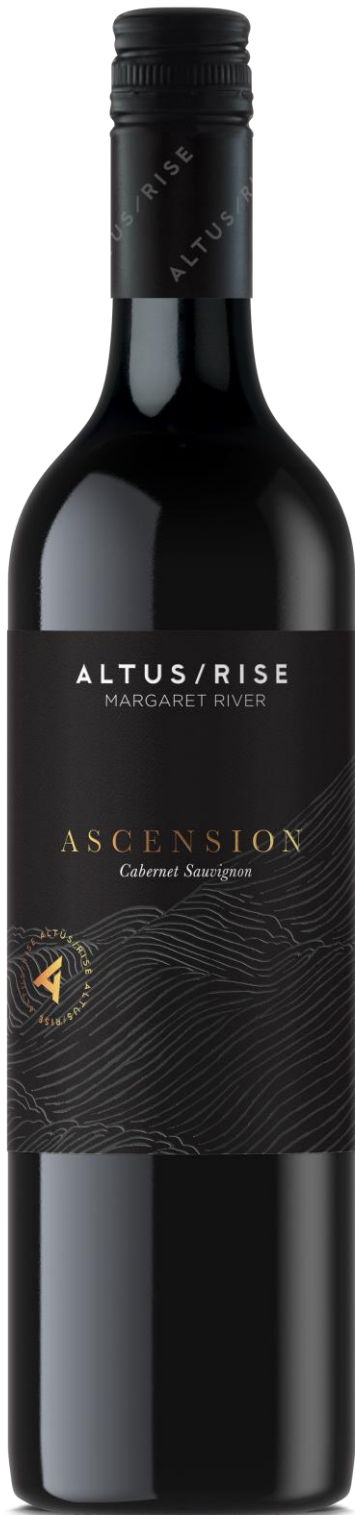


ALTUS/RISE

MARGARET RIVER

ASCENSION



CABERNET SAUVIGNON

MARGARET RIVER / 2021

TASTING NOTES

Deep ruby with a burgundy hue. A nose which is an enticing aroma of black currant, dried thyme, cacao nib, and peppermint leaf. Beautifully balanced flavours of mulberry and blackberry up front, while spiced oak and firm tannins provide great structure, finishing with a red plum acidity.

WINEMAKING

The fruit was destemmed to static fermenters. The wines were pumped over three times daily to maximise extraction of subtle tannins. The wine was fermented to dryness on skins and pressed after fourteen days to help keep fruit vibrancy. It was matured for ten months in 15% new French oak using multiple toast types to add structure and sweetness to the palate.

FOOD PAIRING

Chargrilled vegetables or mushroom risotto

VINTAGE REPORT

We enjoyed an early start to the season in January, with warmer than average spring temperatures evolving into the perfect summer growing conditions. A dry growing season lead into lower-than-average yields, but this has resulted in exceptional fruit that shows divine concentration of aromas and flavours. A lovely Marri blossom kept the birds at bay, leaving the fruit in exceptional condition to be picked at its optimum.

REGION

Margaret River

BLEND

100% Cabernet Sauvignon

ACIDITY

6.4 g/L

ALCOHOL / VOLUME

14.0%

pH

3.52

WINEMAKER

Chris Credaro

CELLAR POTENTIAL

5-8 years

