

ALTUS/RISE

MARGARET RIVER

WILDLIGHT

CABERNET SAUVIGNON

MARGARET RIVER / 2020

TASTING NOTES

Deep red with a purple hue. Pretty blueberry and sweet herbal notes on the nose. Elegant black berry fruits, toasted spice nuances and firm tannins carrying flavours of cassis to a ling, structured finish.

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 14 days to help keep fruit vibrancy. It was matured for 10 months in 15% new French oak using multiple toast types to add structure and sweetness to the palate.

FOOD PAIRING

Rare Fillet Mignon with a rich balsamic glaze.

VINTAGE REPORT

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

6.4 g/L

ALCOHOL / VOLUME

14.0 %

pH

3.2

WINEMAKER

Chris Credaro

CELLAR POTENTIAL

3- 5 years

