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PETER
DRAYTON

Wildstreak

Cabernet Sauvignon / Hunter Valley / 2019

'Wildstreak' celebrates the maverick that is Peter Drayton. Though a fifth generation descendant of the Hunter Valley Drayton family, Peter has forged his own independent way, embodying the audacious spirit and adventurous vision of his very early pioneering forefathers.



Colour

Dense rich red.

Nose

Raspberry, earthy limestone, and tomato leaf.

Palate

Rich dark fruits are guided by soft silky tannins to a long, fruit driven finish.

Winemaking

Cabernet Sauvignon was cold settled for two days before warming and inoculating yeast. It was then fermented on skins for one week and plunged daily before being transferred to oak barrels to finish malolactic fermentation. Once ready, the wine was fined and then bottled in June 2020.

Food Pairing

Grilled steak or beef short rib, with portabello mushroom.

Vintage Notes

2019 saw the third year of drought to grace the Hunter Valley. As the water dried up, the conditions provided minimal disease risk and so this set the season up to be a cracker. With less water in the soil, we were able to concentrate the flavours this season to bring out lovely fruit and mineral filled wines.

Quick Notes

Vintage: 2019

Winemakers: Peter Drayton & Jeremy O'Brien

Grape Variety: 100% Cabernet Sauvignon

Bottled: June 2020

Growing Area: Ironbark Hill Vineyard, Hunter Valley

Alc %/Vol.: 13.0% v/v

Titrateable Acidity: 6.7 g/l

Ph: 3.55

Cellar Potential: 5- 8 years

Oak: American

Maturation: 16 months