

ESTD



1984

MOSS BROTHERS

MARGARET RIVER

FIDIUM

CABERNET SAUVIGNON
MARGARET RIVER | 2019

COLOUR

Deep red with a purple hue

NOSE

Lifted aromatics of forest fruits, plum, mint, dark chocolate and tobacco

PALATE

An elegant palate, flavours of and mint, some savoury dry herb notes and layers of mocha and spice from oak maturation. The structure is medium to full bodied with fine tannins and great length. An elegant style with great varietal and regional character

WINEMAKING

The fruit was selective harvested and pumped to the fermenter with many whole berries intact. The cool temperature of the fruit allowed a slow start to fermentation, once inoculated, the ferments were pumped over and plunged twice a day, temperature was held around 28°C. A portion of the wine was left on skins post fermentation to soften the tannins and achieve structure. The wine was then transferred to barrel for malolactic fermentation allowing a soft integration of the grape and oak tannins. After the correct amount of barrel maturation, the wine was fined then bottled.

FOOD PAIRING

Spice roasted lamb leg with beetroot sauce

VINTAGE NOTES

2019 was a long, cool vintage. It started off with a cooler than average spring and summer and this followed through vintage. Canopy management and attention to detail were key to getting fruit ripe and avoiding disease. Yields were low across the board. The results have been punchy aromatic whites, fine natural acidity, spicy shiraz and more elegant cabernets.

QUICK NOTES

VINTAGE / 2019

WINEMAKERS / Kate Morgan/ Rory Parks

GRAPE VARIETY / Cabernet Sauvignon

BOTTLED / November 2020

GROWING AREA / Margaret River

ALC%/VOL / 14.00 % v/v

TITRATABLE ACIDITY / 6.0 g/l

PH 3.51

CELLAR POTENTIAL / 5 - 7 years

OAK / 1/3rd new French oak, balance in 1,2 and 3 yr. old barrels

MATURATION / 18 months

