

MOSES-ROCK

CABERNET SAUVIGNON MARGARET RIVER | 2021

COLOUR

Deep red

NOSE

An elegant Cabernet Sauvignon with lifted aromas of berry fruits and a hint of spiced dark chocolate.

PALATE

Flavours of blackcurrant, savoury spice and toasted oak are well integrated with fine tannins leading to a firm lingering finish.

WINEMAKING

The fruit was harvested in the cool hours of early morning. Upon receival at the winery the fruit was delicately crushed to static fermenters and inoculated with a cultured yeast. Pump overs twice daily for aeration, extraction of colour, flavour, and tannins. Post pressing the wine was racked to French oak barriques to complete MLF. Once MLF dry, the wine was racked and returned onto SO2 where it matured gracefully until June 2022. The wine was blended into tank and received a light pea protein fining before being filtered for bottling.

FOOD

Wagyu beef burger with caramelised onions

VINTAGE NOTES

A mild 2020 spring with reasonable rainfall provided excellent growing conditions. A wet November followed by a warm and dry December and January set the vines for up for a regular season. However wet and humid conditions in February created an unusual vintage with extreme weather conditions. As a result, the 2021 vintage required extra work and attention to detail in the vineyard. The final wine shows great fruit purity and varietal expression at lower alcohol levels that help the aromatics pop.

QUICK NOTES

VINTAGE / 2021

WINEMAKERS / Rory Parks

GRAPE VARIETY / Cabernet Sauvignon

BOTTLED / September 2022

GROWING AREA / Margaret River

ALC%/VOL / 13.5% v/v

TITRATABLE ACIDITY / 5.8g/l

PH / 3.76

CELLAR POTENTIAL / Drink now but cellar for 5-8 years

OAK / French

MATURATION / 12 months



