



# CABERNET FRANC MARGARET RIVER | 2021

### COLOUR

Deep red

#### NOSE

Fragrant aromas of raspberry, sage leaf, and a hint of tobacco

#### PALATE

Flavours of red fruits and toasty oak are framed by a silky soft tannin structure.

#### WINEMAKING

This 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. The ferment was pressed at 1 Baume to ensure soft subtle tannin structure. 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 May 2022. The wine was blended into tank and received a light pea protein fining before being filtered for bottling.

#### FOOD PAIRING

Herb-crusted rack of lamb and grilled artichokes

#### 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 wines show incredible flavour at lower baumes with bright natural acidity. Great fruit purity and varietal expression.

## QUICK NOTES

VINTAGE/ 2021
WINEMAKER / Rory Parks
GRAPE VARIETY / 100% Cabernet Franc.
BOTTLED / September 2022
GROWING AREA / Margaret River
Western Australia
ALC%/VOL / 14.5 % v/v
TITRATABLE ACIDITY /6.07 g/l
PH 3.61
CELLAR POTENTIAL / Drink now but cellar for 5-8 years
OAK / French
MATURATION / 12 months



