MARRI WOOD PARK

CABERNET SAUVIGNON

2022 MARGARET RIVER

Marri Wood Park is a boutique family run and owned, Demeter certified biodynamic vineyard. Established 1992 in Yallingup, Western Australia, located on Caves Road, a stone throw from Smiths Beach.

Our biodynamic philosophy utilises sustainable, chemical free practices. Applying the timing and movement of celestial objects to predicate pruning, live animal fertilising, and picking; complementing our natural and introduced bio-diversity as an ecologically beneficial approach to farming.

Tasting Notes

The 2022 Marri Wood Park Cabernet Sauvignon is a true expression of place and time - a beautiful translucent deep blackberry in the glass. On the nose there are classic cabernet notes of cassis, new leather, tobacco and cedar wood shavings, but in a light and lifted style. The mouthfeel is silky and smooth, full of bright blackcurrant, red cherry, piquant cranberry notes, all backed up with hints of rich chocolate and smoke. Very finely grained tannins, along with a beautiful fresh acid line will lend this wine longevity. One to savour.

Winemaking

The fruit is picked from a biodynamically farmed single block on the family property, and is fermented in a combination of 500L and 225L French oak barrels.

Viticulture Notes

The vintage quality was outstanding, the fruit was ripe and delicious. The wine was hand picked into bins and destemmed. Fermented for 20 days before being transfered into a combination of amphora and oak barrels. With an extended maceration over four months in amphora, it gives the cabernet more depth of flavour and a distinct edge. Overall, it was a large yield for the vineyard and the quality was exceptional.

Quick Notes

Vintage: 2022

Winemaker: Nic Peterkin Grape Variety: 100% Cabernet

Sauvignon

Bottled: late June 2023 Growing Area: Margaret River

Alc %/Vol: 14%.

