

DRIFTWOOD

MARGARET RIVER

the collection
cabernet sauvignon

2021



BLEND

89% Cabernet Sauvignon, 7% Shiraz, 3% Malbec, 1% Merlot

COLOUR

Deep red with purple hues.

AROMATICS

An easy drinking style showcasing the beauty of Cabernet Sauvignon from Wilyabrup. Fruits of the forest and cranberry jam dominate the aromas with hints of sage leaf and vanilla.

PALATE

On the palate varietal blackcurrant and bright blueberries combine with spicy oak to produce a very satisfying finish.

AGEING POTENTIAL

Drink over the next 5-10 years.

OAK MATURATION

Tank and barrel for 16 months.

WINEMAKING

The cabernet sauvignon batches came in clean and vibrant between the 26th and the 27th of March with a range of physiological ripeness: 13.4 – 13.6 °Be, 5.7 – 6. g/L TA and 3.69 – 3.78 pH. All batches were machine harvested in the cool of the night and crushed to static fermenters. A mixture of pre-fermentation cold soak and immediate cultured yeast inoculation techniques were used to harness the unique array of characteristics coming from each block. Colour and phenolics were gently extracted using aerative and closed pump over techniques. All batches were co-inoculated for MLF and pressed off skins at or around 0° to - 1°Be. Once primary fermentation and MLF were complete in tank they were transferred to a mixture of new and older French oak barrels and tanks for 14 months maturation.

VINTAGE 2021

Vintage was on!! Until.... Ohhhh Mother Nature!!! And then came the rain.... A late summer deluge from the tropics came through and kept us on edge through early-February although luckily the grapes were not quite ripe enough to soak it all up and after a week or two drying out the Chardonnay followed by Semillon and Sauvignon Blanc came in beautiful. Things were going smoothly until bamm... Another tropical downpour through early-March and we were racing to pick the softer skin red varieties like Malbec and Shiraz. All good, fruit was in and perfect. Like clockwork the systems were running beautifully until...

Just to make things interesting an unprecedented cyclone Seroja made its way down the west coast of WA during mid-April. This pushed a mass of tropical moisture across the southwest making the decision of harvesting all the remaining Cabernet Sauvignon and Petit Verdot easy. So that was its fruit was in and looking cherry ripe making for another sensational vintage from the Margaret River region.

WINEMAKING DATA

Geographical Indication / Margaret River

Harvest Date / 26th and 27th March

pH / 3.52 Titratable Acidity / 6.2 g/L

Residual Sugar / 0.7 g/L Alcohol / 14.4%

