

DRIFTWOOD

MARGARET RIVER

the collection
cabernet merlot
2022



BLEND

60% cabernet sauvignon, 40% merlot

COLOUR

Deep red with purple hues

AROMATICS

A classic Margaret River blend with prominent aromas of plums blackberry, black olive, and sage.

PALATE

The smooth palate provides rich berry fruits coupled with vanilla oak leading to a lovely finish.

AGEING POTENTIAL

Drink over the next five to ten years

OAK MATURATION

Tank and barrel for twelve months

WINEMAKING

All fruit was selective machine picked in the cool of the early morning between the 25 March – 9 April 22. The fruit was then crushed and destemmed and transferred into static fermenters. Colour and phenolics were gently extracted using aerative and closed pump over techniques. The batches were co-inoculated for MLF and pressed off skins at or around 0°Be. Once primary fermentation and MLF were completed in tank the wines were transferred to a mixture of older French oak barriques and tank with French oak staves for twelve months maturation. The wine was blended in mid-May 2023 before being filtered in preparation for bottling in early June 2023.

VINTAGE 2022

There was no rest between the reds and whites as malbec and shiraz had lapped up the late summer heat and were beautifully poised for harvest almost immediately following the whites. With some logistical challenges to fit everything in as the reds came in fast, a respite came with some cooler weather throughout April. This allowed the petit verdot and cabernet sauvignon to match sugar and flavour perfectly and by 20 April all the fruit was in the winery, and we were looking at another vintage to remember from Margaret River. We really are blessed to make wine in what proves to be year in year out the best winemaking region in the world.

WINEMAKING DATA

Geographical Indication / Margaret River

Harvest Date / 25th March – 9th April

Alcohol / 14.0%

Standard drinks/ 8.3

