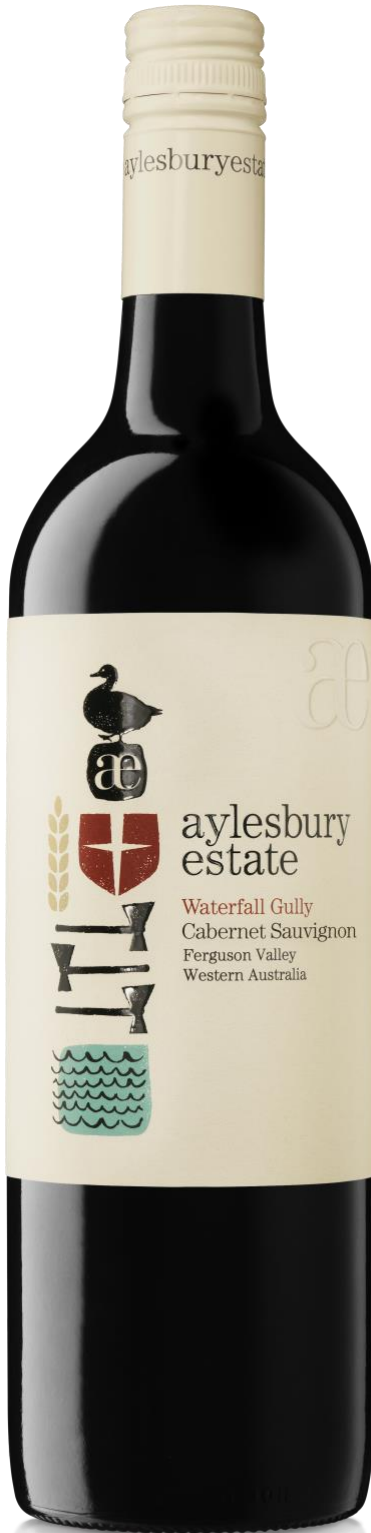


Waterfall Gully

Cabernet Sauvignon / 2019
Geographe
Western Australia



COLOUR

Deep ruby red

NOSE

Dark berry fruit, cassis and cedar.

PALATE

The Palate shows elegant French oak, blackberries with fine dusty tannins, lingering dense fruit with a spice edge. Medium palate weight with integrated acid, very elegant persistent finish.

WINEMAKING

Parcels of Cabernet were destemmed and crushed to fermenters and inoculated immediately. Ferments were gently pumped over twice daily with selected parcels undergoing extended maceration. Maturation occurs in tank and French oak for 15 months prior to blending. Blended wine was lightly fined for bottling.

FOOD PAIRING

Classical Roast Beef with baby roast vegetables and gravy.

VINTAGE NOTES

A wet winter with a cool spring led to mild ripening conditions for the 2019 vintage. An absence of heatwaves and abundant soil moisture supplied the vines with all the nutrition they needed to be healthy and vibrant until harvest.

The longer slower ripening of the fruit this season leads to well-developed fruit flavours and complex tannins you will see in the wines.

QUICK NOTES

VINTAGE

2019

WINEMAKER

Damian Hutton

GRAPE VARIETY

Cabernet Sauvignon

Merlot

BOTTLED

September 2020

GROWING AREA

Geographe

ALC %/VOL

14.5 % v/v

TITRATABLE

ACIDITY

7.0 g/l

PH

3.56

CELLAR

POTENTIAL

5 – 7 years

OAK

French

MATURATION

15 months