

JILYARA

of wilyabrup, margaret river



THE WILLIAMS' BLOCK

CABERNET SAUVIGNON
MARGARET RIVER / 2020

TASTING NOTES

Deep Dark red with a scarlet hue. Alluring aromatics of violets, chocolate & cigar box. A rich, inviting & cohesive wine full of dark berry fruits, spice, and warm French oak with hints of dried bay leaf and mocha. Silky tannins and firm acid give the wine a solid structure and amazing length.

WINEMAKING REPORT

The fruit was harvested at optimum flavour, tannin & phenological ripeness, and transported directly to the winery. The fruit was destemmed, gently crushed, and transferred to fermenters - a combination of open & static. The fermenters were monitored and plunged or pumped over once or twice daily dependant on the stage of fermentation. Temperature was maintained below 28°C. Once the optimum time on skins was reached for each batch it was pressed off and transferred to a combination of new & seasoned French oak barriques for maturation. After 14 months maturation individual barrels were selected to be blended, filtered and bottled.

VINTAGE REPORT

2020 was a warm and dry vintage, however a wetter than average winter set us up well for this. The growing season started off with a warm spring followed by a hot summer, we did get one significant rain event late February, which slowed down the reds and allowed for ripening of tannin and flavour to catch up with sugars. The warm and dry conditions reduced disease pressure, and we had ample marri blossom around the district, so we didn't have the bird pressure of 2019. Yields were low across the board, but on the upside, this resulted in excellent quality with concentration of flavour across all varieties.

REGION

Margaret River

BLEND

91% Cabernet Sauvignon,
5% Petit Verdot, 4%
Malbec,

ACIDITY

6.0 /L

ALCOHOL / VOLUME

14.5 %

pH

3.53 g/L

WINEMAKERS

Kate Morgan

