

JILYARA

of wilyabrup, margaret river



HEATH ROAD

CABERNET SAUVIGNON
MARGARET RIVER / 2020

TASTING NOTES

Garnet red with a cherry-red hue. Lifted aromatics of dried roses, violets, cherry, and cigar box. The palate is full of dark fruits including mulberry, blackcurrant & morello cherry, and savoury notes of olive tapenade and bay leaf. Dusty oak and fine tannin frame the wine and draw it though to a long, choc liquorice finish.

VINTAGE REPORT

Vintage 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.

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 static fermenters. The fermenters were monitored and 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 18 months maturation the wine was blended, filtered, and bottled.

REGION

Margaret River

BLEND

89% Cabernet Sauvignon,
6% Petit Verdot, 5% Merlot

ACIDITY

6.25 g/L

ALCOHOL / VOLUME

14.5 %

pH

3.51

WINEMAKERS

Kate Morgan

