

JILYARA

of wilyabrup, margaret river



HONEYCOMB CORNER

CABERNET SAUVIGNON
WILYABRUP / MARGARET RIVER / 2021

TASTING NOTES

Garnet red with a purple hue in colour. Lifted aromatics of cassis, juicy fruits, cherry pip, baking spices, and subtle mocha oak. A generous and full palate of blueberries, blackcurrant, bay leaf, thyme, liquorice, and dark chocolate. Fine tannins frame the fresh fruit, and a lovely savouriness drives the wine through to a long, flavoursome finish.

VINTAGE REPORT

Vintage 2021 got off to a promising start with a mild spring offering reasonable rainfall and good conditions. A wet November gave way to a hot and humid summer and vintage, which meant disease pressure was high, however with careful management, open canopies, afternoon winds and careful monitoring we maintained a clean and healthy vineyard. The whites have great acidity and purity of fruit, while the reds are elegant with good varietal expression.

WINEMAKING REPORT

Each variety was harvest separately at optimum ripeness and transported directly to the winery. The fruit was destemmed, crushed, and transferred to fermenters. A variety of fermentation vessels were used - static fermenters which were pumped over twice daily, and open fermenters which were plunged. Once the various batches had reached the optimum time on skins they were pressed off. Post fermentation the wine was transferred to a variety of vessels for maturation. After sixteen months maturation the wine was blended, filtered, and bottled

REGION

Margaret River

BLEND

85% Cabernet Sauvignon
15% Merlot

ACIDITY

6.18 /L

ALCOHOL / VOLUME

14.5 %

pH

3.57 g/L

WINEMAKER

Kate Morgan

