



# 100 CAVES

## CABERNET SAUVIGNON-2022

MARGARET RIVER • WA

### COLOUR

Vibrant intense purple hue

### NOSE

Shows attractive and complex fruit aromas of berries, cloves, and plums

### PALATE

Beautifully rounded, soft, and medium-bodied. The mid-palate is fleshy and juicy which lingers and finishes with some very soft fine tannins.

### WINEMAKING

Our Cabernet was picked in the cool of the morning gently destemmed and inoculated with a cultured yeast strain and fermented at 24°C-28°C. At dryness, the wine was pressed off skins and matured on French oak for nine months before being bottled in February 2023.

### FOOD PAIRING

Barbeque red meats and game or braised red meats

### VINTAGE NOTES

We experienced a cool spring with significant rains during October, which delayed vine development resulting in a slightly later harvest than normal. Summer was dry and warm with warm nights. Conditions for flowering were ideal and remained ideal right through till veraison. Disease pressure was low, and there was plenty of Marri tree flowering to minimize bird damage. 2022 has been an outstanding vintage.

### QUICK NOTES

VINTAGE 2022

WINEMAKERS Richard Rowe

GRAPE VARIETY Cabernet Sauvignon

87%, Merlot 6%, Malbec 4% Shiraz 3%

BOTTLED February 2023

GROWING AREA Margaret River WA

ALC %/VOL 13.5% v/v

TITRATABLE ACIDITY 6.5 g/l

PH 3.54

CELLAR POTENTIAL Best before 2030

OAK French

MATURATION 9 months

