



THE COVETED

CABERNET SAUVIGNON 2021

MARGARET RIVER • WA

COLOUR

Deep brick red

NOSE

Elegant strawberry, with subtle spice and a touch of briar

PALATE

Tight, fine, and restrained with berry fruits. A lovely balanced and seamless palate with some spice, which finishes with lingering soft chewy tannins.

WINEMAKING

The Cabernet Sauvignon from our estate grown in BlockFour4, was picked in the cool of the morning, gently destemmed and inoculated with a cultured yeast strain, and fermented at 24-28°C. Once fermentation was complete, the wine was allowed to macerate on skins for five days before being pressed and matured on French oak.

FOOD PAIRING

Barbeque beef lamb or braised game meats and charred vegetables.

VINTAGE NOTES

The 2021 vintage was challenging due to various rain events, but fortunately, our open canopies and modest yields resulted in some very pretty varietal wines, which tended to be more restrained on the palate. The tannins, however, are tight and stylish, giving the wines some lovely balance.

QUICK NOTES

VINTAGE 2021

WINEMAKERS Richard Rowe

GRAPE VARIETY Cabernet Sauvignon

BOTTLED February 2022

GROWING AREA Margaret River WA

ALC %/VOL 14.0

STANDARD DRINKS 8.3

VELLAR POTENTIAL Best before 2028

OAK 100% French oak

MATURATION 9 months

