



# THE COVETED

## CABERNET SAUVIGNON 2022

MARGARET RIVER • WA

### COLOUR

Deep brick red with purple hues

### NOSE

Generous, but with some restraint, with lifted cherry, dark fruits, blackcurrant, and integrated cedary oak

### PALATE

Concentrated, rich, and very complex. This is a stylish wine with a lovely texture and presence. The palate is concentrated with sweet fruit in the mid-palate finishing with some characteristic Margaret River Cabernet tannins, which are soft, powerful, and lingering.

### WINEMAKING

Our Estate grown Cabernet grapes were sourced predominantly from our Wills Domain and Yallingup Estate vineyards. 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 in French oak for nine months in 20% new 15% one-year-old and 17% two-year-old barrels before being bottled in February 2023.

### FOOD PAIRING

Greek-style barbequed lamb steaks with tzatziki sauce

### 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 plenty of Marri tree flowering was needed to minimize bird damage. 2022 has been an outstanding vintage.

### QUICK NOTES

VINTAGE 2022

WINEMAKERS Richard Rowe

GRAPE VARIETY Cabernet Sauvignon

BOTTLED February 2023

GROWING AREA Margaret River WA

ALC %/VOL 13.6% v/v

STANDARD DRINKS 8.3

CELLAR POTENTIAL Best before 2035

OAK 100% French oak

MATURATION 9 months

