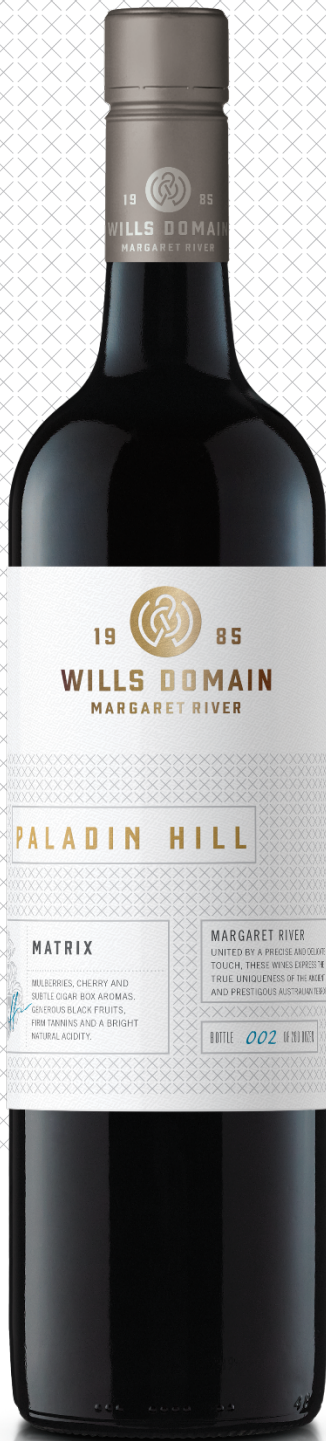


PALADIN HILL



MATRIX

MARGARET RIVER | 2018

COLOUR Deep brick with purple hue.

NOSE Perfumed lively nose of rose petals violets, dried herbs and chocolate.

PALATE This is a big robust Margaret River Cabernet blend which has plenty of ageing potential. The palate has volumes of fresh berry and violet flavours giving the mid palate a perception of sweetness which is balanced by a fine acidity and some very soft dry chalky tannins.

WINEMAKING Hand-picked in the cool of the morning, the fruit was gently destemmed and cold soaked for 5 days prior to being inoculated with a cultured yeast strain. Fermentation was relatively cool, around 20 degrees, although we allowed the ferment to achieve temperatures around 28 degrees early in the ferment. Following fermentation, to maximize the extraction of colour and generous soft tannins there was a post ferment maceration of 15 days before pressing directly to barrels. In barrel the wine was inoculated for malo-lactic fermentation and racked and SO₂'d before being returned to barrel for a cool maturation before being blended stabilised and bottled.

FOOD PAIRING Char grilled beef, Braised red meats.

VINTAGE NOTES: Solid winter rains between May and September filled our dams, as well as allowing for good levels of soil moisture is to nourish the developing vines which typically burst mid to late September. The growing season was typical Margaret River magic, with the temperatures and conditions until Christmas being right in the middle of the last decade of averages. These gentle conditions allowed most of the vines to reach full canopies by the new year and then focus on ripening of the fruit. Margaret River was blessed with well-timed showers early in the new year which allowed a top up of soil moisture, allowing the vines to continue their journey to ripeness. The ripening temperatures from January to April were slightly cooler than the long-term average, resulting in a delightful vintage for both winemakers and fruit quality, meaning that the fruit ripened gradually and over time eliminating any bottlenecks at the winery.

QUICK NOTES:

VINTAGE: 2018

WINEMAKERS: Richard Rowe

GRAPE VARIETY:

72% Cabernet Sauvignon, 11% Cabernet Franc, 11% Malbec, 6% Petit Verdot

BOTTLED: September 2019

GROWING AREA: Margaret River, WA

ALC %/VOL: 14.3% v/v

TITRATABLE ACIDITY: 6.9g/l

PH: 3.5

CELLAR POTENTIAL: Best before 2030

OAK: French 42% new 21% 1 year old & 37% 2 year old Barriques

MATURATION: 18 months

