



GRAVITY

CABERNET SAUVIGNON

MARGARET RIVER

2019

COLOUR

Deep crimson with cherry red hues

NOSE

Lifted varietal aromatics of blackcurrant, dried mint, and spice

PALATE

An elegant and varietal wine full of savoury red and black fruits and vanilla - pod oak. Fine French oak and silky tannins frame this uncomplicated, elegant, and subtle cabernet which also has a soft lingering finish

WINEMAKING

The fruit was selectively harvested in the cool, early hours of the morning, then destemmed & crushed into a combination of open and static fermenters where it was inoculated with yeast selected for varietal expression. Once fermentation was established the tanks were pumped over with aeration twice a day. Temperature was held between 24-26°C for a slow extraction of tannins and increased development of fermentation complexity. Towards the end of fermentation some wine was drained to barrel to complete fermentation in the new oak barrels, the remaining wine was then pressed and transferred to barrel for Malo-lactic fermentation allowing a soft integration of the grape and oak tannins. The wine was blended then bottled after 18 months of barrel maturation.

VINTAGE NOTES

2019 was a long, cool vintage. It started off with a cooler than average spring and summer and this followed through vintage. Canopy management and attention to detail were key to getting fruit ripe and avoiding disease. Yields were low across the board. The results have been punchy aromatic whites, fine natural acidity, spicy shiraz, and more elegant cabernets.

GRAVITY

QUICK NOTES

VINTAGE

2019

WINEMAKERS

Kate Morgan/ Rory Parks

GRAPE VARIETY

100% Cabernet Sauvignon

GROWING AREA

Margaret River

ALC %/VOL

14.0 % v/v

TITRATABLE ACIDITY

5.8 g/l

PH

3.56

CELLAR POTENTIAL

5- 10 years

OAK

Selected French oak

MATURATION

18 months

'Our greatest glory is not in never falling, but in rising every time we fall.'

CONFUCIUS

BYRON & HAROLD
ESTATE