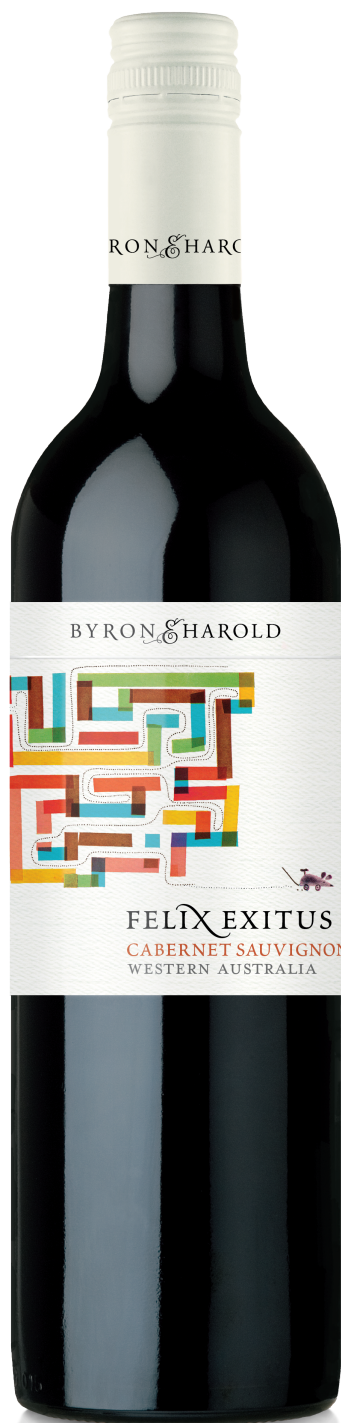


FELIX EXITUS

CABERNET SAUVIGNON

WESTERN AUSTRALIA



COLOUR

Deep red with a cherry hue.

NOSE

Lifted aromatics of dried roses, plum, cigar box and mocha.

PALATE

A generous and juicy palate with flavours of red fruits - red current, cherry, pomegranate and bay leaf, with hints of dusty oak and a fine tannin structure leading to a long, savoury finish.

WINEMAKING

The 2019 Cabernet Sauvignon was machine harvested then destemmed/crushed into a static fermenter where it was fermented using yeast selected to express desirable varietal flavours and aromas. The fermenters were pumped over twice a day. Temperature was held between 24-26°C for a slow extraction of tannins and increased development of fermentation complexity. Maceration was not extended to prevent over extraction of tannin. The wine was pressed and transferred for malolactic fermentation on oak allowing a soft integration of the grape and oak tannins. The wine was blended and bottled after 10 months maturation.

FOOD PAIRING

Braised lamb and root vegetables.

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.

QUICK NOTES

VINTAGE
2019

WINEMAKER
Kate Morgan

GRAPE VARIETY
100% Cabernet Sauvignon

GROWING AREA
Western Australia

ALC %/VOL
15 % v/v

TITRATABLE ACIDITY
6.3g/l

PH
3.52

CELLAR POTENTIAL
4-6 years

OAK
French

MATURATION
10 months

'Success is a journey, not a destination.
The doing is often more important
than the outcome'.
ARTHUR ASHE

BYRON & HAROLD
E S T A T E