



GRAVITY

CABERNET SAUVIGNON

MARGARET RIVER

2021

COLOUR

Deep red

NOSE

Forest fruits, bay leaf, and mocha

PALATE

Rich with a plum, liquorice and toasty oak. Savoury spice is supported by a fine tannin structure.

WINEMAKING

The fruit was harvested in the cool hours of early morning. Upon receipt at the winery, it was delicately crushed to static fermenters and inoculated with a cultured yeast. Pump overs twice daily for aeration, extraction of colour, flavour, and tannins. Post pressing the wine was racked to French oak barriques to complete MLF. Once MLF dry the wine was racked and returned onto SO₂ where it matured gracefully until December 2022. Individual barrels were selected by taste for the final blend.

FOOD PAIRING

Greek style grass-fed lamb shanks or twelve-hour BBQ beef brisket.

VINTAGE NOTES

A mild 2020 spring with reasonable rainfall provided excellent growing conditions. A wet November, followed by a warm and dry December and January set the vines for up for a regular season. However, wet, and humid conditions in February created an unusual vintage with extreme weather patterns. As a result, the 2021 vintage required extra work and attention to detail in the vineyard.

GRAVITY

QUICK NOTES

VINTAGE

2021

WINEMAKERS

Rory Parks

GRAPE VARIETY

Cabernet Sauvignon

BOTTLED

January 2023

GROWING AREA

100% Margaret River

ALC %/VOL

14.0 % v/v

TITRATABLE ACIDITY

6.5 g/l

PH

3.57

CELLAR POTENTIAL

Drink now but cellar for 5-10 years

OAK

French oak barriques

MATURATION

15 - 18 months in oak
30% new Taransaud
and Sylvain

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

CONFUCIUS

BYRON & HAROLD
ESTATE