



tandem



TANDEM SERIES CABERNET SAUVIGNON 2019 Western Australia



COLOUR/

Deep red in colour with a cherry red hue

NOSE/

Lifted aromatics of violets, cherry, cassis, black tea, and cardamom spice

PALATE/

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

WINEMAKING/

The 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 ten 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

WINEMAKERS

Kate Morgan

GRAPE VARIETY

Cabernet Sauvignon

BOTTLED

March 2020

GROWING AREA

Western Australia

ALC %/VOL

14.8 % v/v

TITRATABLE ACIDITY

5.85 g/l

PH

3.55

CELLAR POTENTIAL

3-5 years

OAK

French oak

BYRON & HAROLD
ESTATE

