



THE Protocol

'LEARN THE RULES LIKE A PRO, SO YOU
CAN BREAK THEM LIKE AN ARTIST.'
PABLO PICASSO

BYRONANDHAROLD.COM.AU



CABERNET SAUVIGNON

MARGARET RIVER

2019

COLOUR

Deep crimson in colour with cherry red hues

NOSE

Lifted varietal aromatics of blackcurrant, dried mint, cocoa, and spice

PALATE

An elegant and varietal wine full of dark fruits, bay leaf, spice, and chocolate coated liquorice flavours. Fine French oak and silky tannins frame this well-balanced Cabernet and carry it through to a long, fine finish.

WINEMAKING

The fruit was selectively harvested in the cool, early hours of the morning, then destemmed and crushed into 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. Towards the end of fermentation some wine was drained to barrel to complete fermentation in new oak barrels, the remaining wine was then pressed and transferred to barrel for malolactic fermentation allowing a soft integration of the grape and oak tannins. The wine was blended then bottled after eighteen months of barrel maturation.

FOOD PAIRING

Slow roasted lamb roast with Moroccan spice

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/Rory Parks

GRAPE VARIETY

Cabernet Sauvignon

GROWING AREA

Margaret River

ALC %/VOL

14.0% v/v

TITRATABLE ACIDITY

6.4 g/l

PH

3.46

CELLAR POTENTIAL

6-8 years

OAK

French oak, 30% new

MATURATION

18 months