



# 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

2021

### COLOUR

Deep red

### NOSE

Lifted aromas of plum, cassis, spices, and cedar oak

### PALATE

A tight tannin structure filled out by ripe dark fruits. Elegant yet generous, the wine continues to a long finish.

### WINEMAKING

The fruit was selective harvested in the cool hours of early morning. Upon receipt at the winery the fruit was delicately crushed to static fermenters with many whole berries still intact. Inoculated with a cultured yeast. Pump overs twice daily for aeration, extraction of colour, flavour, and tannins. A portion of the wine was left on skins post fermentation to soften tannins and build structure. Post pressing the wine was racked to French oak barriques to complete MLF. Once MLF was dry the wine was racked and returned onto SO<sub>2</sub> 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 conditions. As a result, the 2021 vintage required extra work and attention to detail in the vineyard. The super low yields of our premium vineyards ensured the fruit was concentrated and achieved ripeness. Final blend is a combination of Houghton's Clone and 337 to create wine with excellent varietal character and tannin structure for age ability.

### QUICK NOTES

#### VINTAGE

2021

#### WINEMAKERS

Rory Parks

#### GRAPE VARIETY

Cabernet Sauvignon

#### GROWING AREA

Margaret River

#### ALC %/VOL

14.0% v/v

#### TITRATABLE ACIDITY

6.22 g/l

#### PH

3.56

#### CELLAR POTENTIAL

Drink now or 5- 10 years

#### OAK

French oak, 30% new

#### MATURATION

15-18 months