

AMELIA PARK

[WINES]

2016 AMELIA PARK RESERVE CABERNET SAUVIGNON

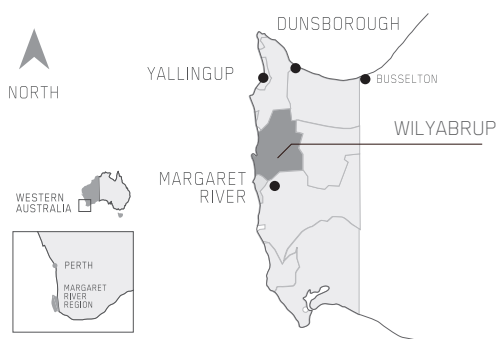


Varieties

Cabernet Sauvignon 95%,
Petit Verdot 2.5%, Malbec 2.5%

Region

Margaret River



Vineyards

A single vineyard in the Wilyabrup sub-region of Margaret River is sourced for this wine. This vineyard consistently produces perfectly balanced parcels of Cabernet Sauvignon, Malbec and Petit Verdot. The site is completely dry grown on gravel loam soils and the quality of the site is reflected in its ability to grow healthy well balanced canopies and ultimately grapes.

Season

Rains during the month of January helped to freshen up the vineyard and top our dams and water tanks. Fortunately these rains were followed by sunny dry conditions and we found minimal disease pressure in the vineyard, which was mitigated with a little crop thinning. Yields have returned to normal cropping levels and the balance in the wines is excellent.

Harvest Date

End of March and early April 2016

Winemaking

Hand-picked fruit is crushed and destemmed to Static Fermenters. Ferments are maintained at cool temperatures with minimal pump overs, to ensure delicate extraction of flavours and colour. The wine is on skins for up to one month and then pressed off to a mix of French oak barrels - forty percent in new and the remainder into second and third use oak for two years barrel maturation.

Analysis

Alcohol 14.5% TA 6.4g/l pH 3.74

Bottling Date

November 2017

Closure

Screwcap

Cellaring

10 years+

Tasting Notes

Our reserve cabernet is a selection of the best cabernet sauvignon parcels from the 2016 vintage. Lifted herbal and minty notes with cassis and graphite. The palate is elegant and refined showing dark berries and a fine tannin structure. Aged in French oak for two years this wine offers excellent cellaring potential.



Tradition. Craft. Quality.