

AMELIA PARK [WINES]

2018 AMELIA PARK RESERVE CABERNET SAUVIGNON

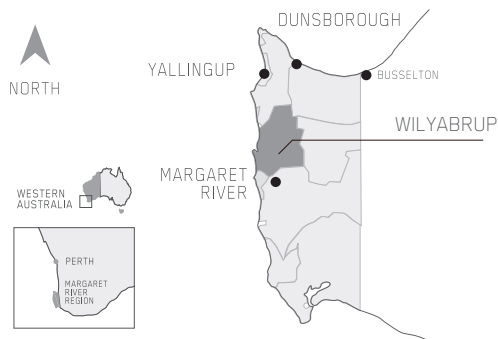


Varieties

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

The 2018 vintage in Margaret River is considered a stand out year. Excellent flowering and fruit set in October/November 2017 coupled with a cool January/February ensured a steady ripening period resulting in a beautiful balance of yields, flavour development and tannins

Harvest Date

End of March and early April 2018

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 eighteen months barrel maturation.

Analysis

Alcohol 14.5% TA 5.8g/l pH 3.6

Bottling Date

November 2020

Closure

Screwcap

Cellaring

10 years+

Tasting Notes

Our reserve cabernet is a selection of the best cabernet sauvignon parcels from the 2018 vintage. Earthy forest floor, dark brooding fruits with notes of cedar and graphite. The palate is elegant and seamless with fine dusty tannins. This wine offers excellent cellaring potential.



Tradition. Craft. Quality.