



## **BLACK LABEL CABERNET SAUVIGNON**

### **2021 MARGARET RIVER**

Fishbone is a boutique family run and owned vineyard purchased by the Sorgiovanni family in 1999. Located in the world-renowned Margaret River wine region in Wilyabrup, the property features gentle sloping topography bounded by the Wilyabrup Brook in the centre of Margaret River's 'golden triangle'. The 165-acre property, which was originally a dairy farm, includes some traditional varieties such as Cabernet and Chardonnay, and some lesser known alternatives such as Tempranillo, Malbec, Vermentino and Pinot Noir.

#### **Tasting Notes**

Deep cherry red. Fresh roasted coffee bean, wild berry and caramel compote on the nose. Dry natural earthy tannin profile and soft acid supports ripe berry fruits with a lasting dry finish.

#### **Winemaking**

The fruit is hand picked from young and old vine Fishbone Wilyabrup blocks. Harvested on the riper side readiness, cool soaked for 24 hours and fermented in stainless steel tanks with regular pump overs. Pressed and matured in 30% new 70% seasoned French oak hogheads for 14 months. Minimal fining before bottling.

#### **Viticulture Notes**

2021 was on average a wetter year than normal with a long ripening period. The resulting wine has great structure and intensity of fruit characters. Bird pressure was also not an issue due to the early marriwood blossom.

#### **Quick Notes**

Vintage: 2021  
Winemaker: Stuart Pierce  
Grape Variety: 100% Cabernet Sauvignon  
Harvest Dates: 7th April 2021  
Bottled: 23rd August 2022  
Growing Area: Margaret River  
Alc %/Vol: 13.5%  
pH: 3.55  
Cellar Potential: 10+ years  
Oak: 30% New French Oak, 70% Seasoned French Oak  
Maturation: 14 months

