



JOSEPH RIVER ESTATE CABERNET SAUVIGNON

2018 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

Plum purple core to the rim. Spiced plum and vanilla bean, light cigar box complexity. Dry, notable acid supports intense red berry fruit core, layered with vanilla bean and find French oak complexity to a long, persistent finish.

VITICULTURE NOTES

The 2018 vintage benefited from what is regarded as the most ideal ripening season in Margaret River's history. While the growing season felt like a cool one, it was in fact warmer across day time average temperatures in the lead up to harvest. We were treated to a spectacular "mega blossom" of the Marri trees, the most blossom in living memory which kept bird pressure low.

WINEMAKING

Handpicked in late March, fermented in small batches and pressed to tank before racking to premium selected French oak hogsheads for 16 month long maturation.

QUICK NOTES

VARIETIES: 99% Cabernet Sauvignon, 1% Merlot

HARVESTED: 29th March 2018

BOTTLED: 12th September 2020

WINE REGION: Margaret River

ALCOHOL: 14.2%

PH: 3.4

TA: 7.65g/L

CELLAR POTENTIAL: 10+ YEARS

OAK: French oak, 16 months

