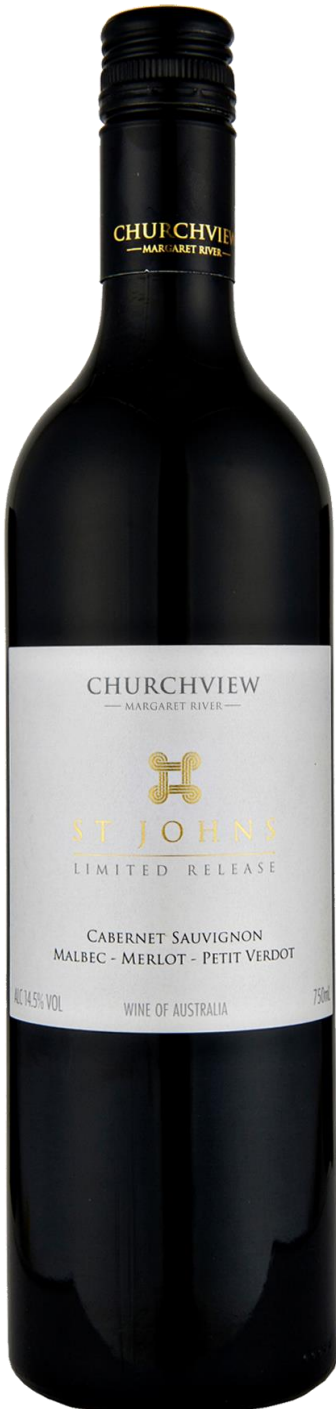

MARGARET RIVER



CHURCHVIEW
— MARGARET RIVER —

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LIMITED RELEASE CABERNET MALBEC MERLOT PETIT VERDOT

COLOR:

Deep red core with purple tinges

NOSE:

Fragrant bouquet of plummy, dark fruits. A compelling mixture of ripe black cherry and plum overlays smoky nuances.

PALATE:

Youthful, tightly woven wine that reveals its core of black forest fruits that are intense and demand attention. The flavours slowly evolve with firm tannins and beautifully melded oak maturation, giving a harmonious, complex mouthfeel.

VINTAGE:

The 2019 climate presented late ripening, especially for the Cabernet Sauvignon. Though slower, the patience of viticulturalists allowed for perfect ripening conditions. Each variety was harvested, fermented, and matured separately.

WINEMAKING:

The balance of the fruit was pressed straight into a mixture of new and one- to two-year-old French puncheons and barriques. A few bunches that were set aside were added to the oak for extra skin contact during fermentation and maturation, giving it a rich mouthfeel and adding depth and complexity. Natural fermentation and maturation on lees for ten months.

VINTAGE: 2019

ALC: 14.9%

STANDARD DRINKS:

8.9

CELLARING: < 12-15 years