

MARGARET RIVER



CHURCHVIEW
— MARGARET RIVER —

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SOLI CABERNET SAUVIGNON

COLOR:

Deep ruby red

NOSE:

The aroma is full of dark fruit characteristics—black forest, cherries, and plum lead the way with subtle hints of oak.

PALATE:

A juicy, vibrant expression of Margaret River Cabernet. The tannins are fine, silky, and long, balancing harmoniously with the juicy, dark fruits. A zingy acid line that dances across the tongue has you reaching for more!

VINTAGE:

A challenging year with external pressures—in Margaret River, the humidity required a rigors approach to fruit selection. Winemakers and viticulturalists worked hand in hand to produce some pretty smart wines—including juicy, fruit-driven reds.

WINEMAKING:

Obtaining Certified Organic Qualifications in 2020, all estate fruits are grown under strict organic principles without the use of toxic chemicals.

Machine-harvested fruit is fermented in stainless steel tanks at controlled temperatures to optimize colour, tannin, and flavour extraction. The wine was left on skins for a shorter duration, resulting in an elegantly approachable wine.

Matured in an array of French oak barrels and freshened up for bottling.

VINTAGE: 2021

ALC: 13.5%

STANDARD DRINKS:

8.3

