

CABERNET SAUVIGNON

Background:

This very noble variety from Bordeaux has found a natural home here in Margaret River. From the first plantings in the region it was clear that this variety belonged here and the district now produces some of the country's most regarded Cabernet Sauvignons.

What is really special about Margaret River and Cabernet is not that it simply makes good wine from the variety but that it makes regionally distinct, good wines from the variety. While wine descriptions are subjective I describe this regionally distinct character as fresh tomato leaf.

Whilst this tomato leaf character provides additional complexity to Cabernet Sauvignon it must not dominate the wine. Great Cabernet is about rich red berry and blackcurrant fruit flavours with strong and obvious tannin throughout. Thus this tomato leaf note ideally should sit in the background as a unique regional marker. Essential to achieving this is a long cool ripening period as is offered to us by our Three Hills vineyard in Karridale. Additionally a trellis system which allows good light exposure for both fruit and leaves helps ensure that sweet berry fruit elements predominate over the more herbal elements that can negatively affect this variety.

Cabernet Sauvignon grown at our Three Hills vineyard has enjoyed great wine show success over the years and we have equally high expectations of this wine.



Current Release: 2020 Vintage

Viticultural & vinification notes

VINTAGE CONDITIONS	A warm, dry spring resulted in an early start to harvest but the summer that followed was mild and ideal for flavour development in all varieties								
VINEYARD	Three Hills Karridale Hand pruned to rods Hand picked								
GRAPE VARIETY	Cabernet Sauvignon								
MATURATION	Fermented in stainless steel then matured in French oak barriques for 12 months with extended aging on yeast lees.								
WINE ANALYSIS	<table> <tr> <td>Alc/Vol:</td><td>14.5%</td></tr> <tr> <td>Acidity:</td><td>6.2 g/l</td></tr> <tr> <td>pH:</td><td>3.65</td></tr> <tr> <td>Residual Sugar</td><td>< 0.2 g/l</td></tr> </table>	Alc/Vol:	14.5%	Acidity:	6.2 g/l	pH:	3.65	Residual Sugar	< 0.2 g/l
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Winemaker comments by Mark Warren

COLOUR	Dark red with a red hue
NOSE	Black currant, black jubes, green mulberry and tomato leaf aromas with hints of choc mint, eucalypt, bay leaf and tobacco
PALATE	A full bodied wine with concentrated fruit flavour and good structure. The flavours are of black currant, red currant, black jubes, and maraschino cherry with hints of dried herb and bitter chocolate. The palate is tight with good acidity and noticeable gravelly tannin that combine to give the wine the classic drying structure one expects from this variety. A wine that will undoubtedly reward those who cellar.