



# credaro

MARGARET RIVER

1000 CROWNS

CABERNET SAUVIGNON



#### COLOUR

Medium dark red colour with purple hints.

#### NOSE

Rich, dark berry, blue fruit aromas, dry bay leaf with nuances of oak.

#### PALATE

A fine and elegant palate showing flavours of dark cherry, blackcurrant and blue fruits, with good length of flavour, concentration and ripe tannins. Hints of florals and dusty rich oak linger through the finish. A blue fruit richness through the mid palate helps the overall concentration and structure of the wine.

#### WINEMAKING

A blend of two unique parcels of Cabernet Sauvignon grown at Credaro. The first batch from the powerful Summus Vineyard (90%) spent 30 days on skins post-fermentation, to help soften the tannins. The second batch comes from the Northern Yallingup Hills vineyards (10%) which adds structure and true Cabernet nuances. Both wines were put to barrel for MLF and were racked periodically during their 16 month maturation period. The oak is 100% French, of which 30% were new. Minimal intervention to the wine post blending allows the true characteristics of Margaret River Cabernet to shine through

#### VINTAGE NOTES

The Margaret River region has produced an exceptional 2016 vintage once again. The overall yields were down but, the quality was excellent. The winter was warmer and wetter than usual, securing water supplies for the entirety of the season. The January and February growing periods were dry and sunny without any extreme heat events. White varieties were picked early with great sugar accumulation, well matched with seed ripeness and flavour development. The Sauvignon Blanc and Semillon varieties show intense varietal characteristics and crisp natural acidity on the palate accompanied by a citrus to lemon and lime fruit aromas on the nose. Chardonnay is a stand out, showing great fruit flavours and a nice balanced acidity the chardonnay flavours cover the spectrum from early summer stonefruit, with a fine contour of citrus.

#### QUICK NOTES

VINTAGE

2016

WINEMAKERS

Trent Kelly

GRAPE VARIETY

Cabernet Sauvignon

BOTTLED

November 2017

GROWING AREA

Margaret River

ALC %/VOL

14.5 % v/v

TITRATABLE ACIDITY

6.3 g/l

PH

3.60

CELLAR POTENTIAL

15 + years

OAK

French Oak

MATURATION

16 months