

CABERNET SAUVIGNON 2020



COLOUR

Deep crimson red with a slight purple edge.

NOSE

Fresh fragrant array of blackcurrant, mulberry, dark plum, and concentrated forest fruits upfront with delicate clove and cedar spice aromas. Fine red berry and violets carry through with a subtle hint of mint which adds an extra layer of complexity.

PALATE

Medium to full bodied wine with elegant, well integrated red berry and black currant fruit fills the palate followed by a succulent, fleshy but firm tannin structure. Juicy flavours persist endlessly with a hint of dark chocolate, mocha, and savoury oak spice on the finish.

WINEMAKING

The fruit was tenderly harvested from select rows from our best Cabernet Sauvignon block and processed into red fermenters where they are gently pumped over three times a day during fermentation to maximize colour extraction. When fermentation was complete, the wine was left on skins for an additional seven days to develop some extra complexity before being transferred to a selection of fine French barriques and matured for 14 months. After maturation, only the wines from the best performing barrels are selected to make this blend.

VINTAGE NOTES

The winter period largely sets the tone for our growing period here in Margaret River and in 2019, the season started with mild winter conditions and lower than average rainfall. Dry and warm spring conditions locked in lower yields and minimal disease pressure, however these warm conditions strongly contributed to an earlier than average start to the harvest period. The consequence of the limited yield resulted in wines with great intensity and concentration of flavour, although the quantity was down, the quality of the 2020 vintage is some of the best we have seen.

TECHNICAL INFORMATION

Geographical Indication	Margaret River
Winemakers	Paul Dixon
Variety	Cabernet Sauvignon 89%, Malbec 11%
Harvest Date	14/3/2020-25/3/2020
Oak	14 months – French
Cellar Potential	20+ years under ideal conditions
pH	3.49
Titrateable Acidity	6.37 g/l
Residual Sugar	<2.0 g/l
Alcohol	14.0% v/v