

JILYARA

of wilyabrup, margaret river



CABERNET SAUVIGNON MARGARET RIVER / 2022

TASTING NOTES

Fruit driven palate full of blackcurrant, plum and dark chocolate. The palate is incredibly smooth, dense & generous with well integrated tannins. The finish is long and flavoursome.

VINTAGE REPORT

A wet winter and spring laid down great water reserves going into vintage 2022. A cool and wet spring meant a slow start with flowering and veraison tracking behind previous years, but the weather soon warmed up and ripening charged ahead. The cool start may have contributed to reduced yields in the whites, however, the warm, dry weather that came gave us great flavour concentration.

WINEMAKER'S COMMENTS

Each variety & batch were harvested separately at optimum ripeness and transported directly to the winery. The fruit was then de-stemmed, crushed and transferred to fermenters. Once fermentation was complete, it was pressed off skins and the wine was transferred to tank, then to oak for maturation. After 18 months in barrel, the wine was blended, filtered and bottled.

REGION: Margaret River

VARIETY:
85% Cabernet Sauvignon,
11% Merlot, 4% Petit Verdot

WINEMAKER: Kate Morgan

BOTTLED: November 2023

ALCOHOL: 14.5%

T/A: 6.53 g/L **pH:** 3.53

OAK: 18 months, French barriques, 9% new

CELLAR: 8 years

PAIRING: Lindt Fig Intense Dark Chocolate