

DRIFTWOOD

MARGARET RIVER

ARTIFACTS cabernet sauvignon

2020



BLEND

97% Cabernet Sauvignon, 3% Shiraz.

COLOUR

Deep red with purple hues.

AROMATICS

Redcurrant, cranberry, blueberry pie, sage leaf and olive tapenade are the primary aromatic and flavour expressions

PALATE

The palate is framed by well-rounded structural tannins, subtle cedar spiced French oak and drawing acidity resulting in a wonderfully flavourful finish.

OAK MATURATION

Approximately 23% new French oak barrels with 2nd/ 3rd year French oak barrels

AGEING POTENTIAL

Drink over the next 5 - 10 years

WINEMAKING

The Houghton clone cabernet batches came in clean and vibrant between the 23rd and 26th of March. A mixture of pre-fermentation cold soak and immediate cultured yeast inoculation techniques were used to harness the unique array of characteristics coming from each block and variety. All batches were co-inoculated for MLF and pressed off skins at or around 0°Be. Once primary fermentation and MLF were complete in tank they were transferred to a mixture of new, 2nd and 3rd year French oak barrels for 18 months maturation. Batches were blended in late October 2021 prior to being filtered in preparation for bottling in early November 2021.

VINTAGE 2020

Harvest of our premium Chardonnay commenced on the 31st of January and continued through early February followed closely by the remaining white varietals. Whites were fermenting away as the first reds started coming in by the 21st of February. The weather was glorious through the end of February and March allowing the flavours to marry with the sugar levels in the grapes. Malbec and Shiraz proved fruitful and vibrant then patience was rewarded with excellent varietal expression throughout the Cabernet and Merlot. Another vintage to remember from Margaret River. All the grapes were in by the end of March, and we then could relax and allow the second half of Autumn to roll by without a worry in the world – well except the COVID-19 pandemic....

WINEMAKING DATA

Geographical Indication / Wilyabrup, Margaret River

Winemakers / Kane Grove

pH / 3.48 Titratable Acidity / 6.5 g/L

Residual Sugar / 0.1 g/L Alcohol / 14.2 %

