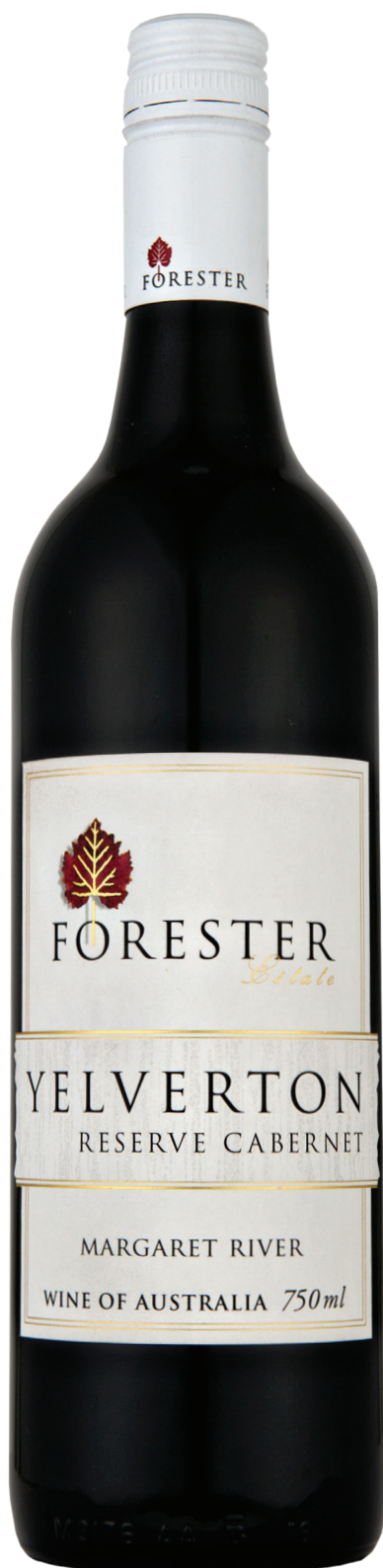




MARGARET RIVER



# YELVERTON RESERVE CABERNET

## WINE SPECIFICATION

**Vintage** | 2014

**Grape variety** | 90% Cabernet Sauvignon, 5% Cabernet Franc, 5% Petit Verdot.

**Oak maturation** | 18 months - 66% new and 34% 2 year old French oak barriques

**Typical analysis** | 13.5% Alc/Vol

**Release date** | August 2021

## TASTING NOTES

**Colour** | Deep red with red hue

### Aroma

Concentrated with a clean, pure fragrance. The wine opens with classic Margaret River characters of bay leaf, gravel dust and cassis with more complex characters of cigar box, cedar and damp earth. There is a ripe fruit core with hints of dried lavender and an underlying perfume.

### Palate

Loaded with intense flavours, the palate is long and focused with fine grain tannins running the length of the palate. A complex array of characters led by bay leaf, damp forest floor and cedar with fresh fruit characters of cassis and currant. The wine has an intense finish that is seemingly endless. Loaded with concentrated aromas and flavours, this is a wine that will keep aging gracefully over the next 6 to 10 years.

### Food matches

This wine suits the classics. Try with matured hard cheeses, rosemary infused lamb or rare beef fillet steak.

**Peak drinking** | Drinking well upon release but has the potential to evolve and impress towards 2028.

## WINEMAKERS COMMENTS

### Viticulture

Fruit sourced to make the Yelverton is grown with absolute attention to detail. Identification of soil boundaries within blocks is the first step in selecting potentially superior fruit. Close monitoring and analysis of these vines leads to shoot or bunch thinning by hand if required to obtain the perfect balance for good exposure and healthy ripening. A philosophy of minimal inputs in these premium blocks allows the unique combination of variety, soil type and microclimate to shine through and produce a parcel of fruit with true character. The 2014 vintage was a near perfect growing season with mild day temperatures, cold nights and no heat spikes.

### Winemaking

Our Forester Yelverton Cabernet Sauvignon parcels are gently crushed to small open fermenters and receive a slight “drain-off” of free run juice to increase the skin to juice ratio. This helps intensify the flavour, aroma and body of the wine without altering the underlying unique vineyard qualities present. A slow temperature controlled ferment is employed with daily draining away of fermenting juice under gravity and pumping back over the skins to assist in the extraction. Heading down boards keep the ‘cap’ of skins submerged beneath the cool fermenting wine to avoid excessive heat which we believe leads to a more refined wine. The ideal skin contact time in fermenter varies from one vintage to the next with the 2014 Cabernet spending an average 30 days in contact with skins before pressing out. This was also the same for the Cabernet Franc portion used in the blend. The best parcels are aged in fine grained French oak barriques for 18 months with careful blending of the Yelverton taking place approximately three months prior to bottling.

### Storage/Bottling

The 2014 Yelverton was bottled in December of 2015 to premium claret glass with a stelvin closure. Stored in our temperature controlled cellar for four years prior to release this wine is drinking exceptionally well now and with prudent storage should continue to show well towards 2028.

# YELVERTON RESERVE CABERNET ACHIEVEMENTS

## 2014 YELVERTON RESERVE CABERNET

Royal Sydney Wine Show 2019 | **TROPHY (The Rudy Komon Memorial Perpetual Trophy for Best Mature Red)**  
 Royal Queensland Wine Show 2016 | **TROPHY (Best Cabernet of the Show)**  
 Sydney Royal Wine Show 2019 | **GOLD**  
 Sydney Int Wine Competition 2018 - | **BLUE GOLD**  
 Sydney Int Wine Competition 2018 - | **TOP 100**  
 Sydney Int Wine Competition 2016 - | **BLUE GOLD**  
 Royal Queensland Wine Show 2016 | **GOLD**  
 Royal Hobart Wine Show 2016 | **GOLD**  
 Sydney Int Wine Competition 2016 - | **TOP 100**  
 Wine Show of WA Mount Barker 2017 | **GOLD**  
 West Australian Wine Guide 2021 *Ray Jordan* | **96 Points**  
 Decanter World Wide Awards 2018 | **Silver**  
 International Wine & Spirits Competition 2017 | **Silver**  
 Wine Show of WA Mount Barker 2016 | **Silver**  
 Royal Melbourne Wine Show 2016 | **Silver**  
 National Wine Show of Australia 2016 | **Silver**  
 Australian Small Winemakers Show 2016 | **Silver**  
 Margaret River Wine Show 2018, Royal Adelaide Wine Show 2016 | **Bronze**

## 2013 YELVERTON RESERVE CABERNET

London Int. Wine Challenge 2019 | **Gold**  
 London Int. Wine Challenge 2016 | **Commended**

## 2012 YELVERTON RESERVE CABERNET

Sydney Int Wine Competition 2020 - | **GOLD**  
 International Wine & Spirits Competition 2015 | **Silver**  
 Royal Perth Wine Show 2015 | **Silver**  
 International Wine Challenge 2015 | **Commended**  
 Qantas Wine Show of WA Mount Barker 2014 | **Silver**  
 Wine Show of WA Mount Barker 2019 | **Silver**  
 Decanter World Wine Awards 2019 | **Silver**  
 Australian Small Winemakers Show 2019 | **Bronze**

## 2011 YELVERTON RESERVE CABERNET

Margaret River Wine Show 2014 | **GOLD**  
 Ray Jordan Wine Guide 2011 | **94 Points**  
 International Wine Challenge 2013 | **Silver**  
 Qantas Wine Show of WA Mount Barker 2014 | **Silver**  
 Australian Small Winemakers Show 2013 | **Silver**  
 Qantas Wine Show of WA Mount Barker 2015  
 International Wine & Spirits Competition 2014,  
 International Wine Challenge 2014,  
 Margaret River Wine Show 2013,  
 Qantas Wine Show of WA Mount Barker 2013 | **Bronze**

## 2009 YELVERTON RESERVE CABERNET

Royal Hobart Wine Show 2012 | **GOLD**  
 Qantas Wine Show of WA Mount Barker 2013 | **Silver**  
 International Wine & Spirits Competition 2013 | **Silver**  
 Qantas Wine Show of WA Mount Barker 2011 | **Silver**  
 Campbell Mattinson, The Wine Front 2014 | **93 Points**  
 Ray Jordan Wine Guide 2014 | **93 Points**  
 ★★★★★ Winestate Magazine March/April 2014 | **(Equal Top in Category)**  
 International Wine Challenge 2013 | **Commended**  
 Huon Hooke | **90 Points**  
 Margaret River Wine Show 2013, Australian Small Winemakers Show 2013, Adelaide Wine Show 2013,  
 Perth Royal Wine Show 2013, Qantas Wine Show of WA Mount Barker 2012, Australian Small Winemakers Show 2012, National Wine Show of Australia 2012, Margaret River Wine Show 2011, Australian Small Winemakers Show 2011, Royal Melbourne Wine Show 2011, Rutherglen Wine Show 2010 | **Bronze**

## 2008 YELVERTON RESERVE CABERNET

WineGenius.com | **95 Points**  
 IWS Competition 2013 | **Silver** *Outstanding*  
 Wine Showcase Winter 2013 | **94 Points**  
 International Wine & Spirits Competition 2012 | **Silver**  
 Royal Sydney Wine Show 2013 | **Silver**  
 ★★★★★ Winestate Tasting May Edition 2012  
 Margaret River Wine Show 2012, International Wine Challenge 2012, Qantas Wine Show of WA Mount Barker 2012, Royal Perth Wine Show 2012, Australian Small Winemakers Show 2012, Australian Small Winemakers Show 2011, Royal Melbourne Wine Show 2010 | **Bronze**

## PREVIOUS VINTAGE ACCOLADES FOR THIS WINE

**Gold Medals 2 | Silver Medals 7 | Bronze Medals 11**

## HALLIDAY WINE COMPANION

2014 Yelverton Reserve Cabernet - 95 Points  
 2013 Yelverton Reserve Cabernet - 96 Points \*  
 2012 Yelverton Reserve Cabernet - 95 Points  
 2011 Yelverton Reserve Cabernet - 95 Points  
 2009 Yelverton Reserve Cabernet - 94 Points  
 2008 Yelverton Reserve Cabernet - 94 Points  
 2007 Yelverton Reserve Cabernet - 96 Points  
 2005 Yelverton Reserve Cabernet - 92 Points  
 2004 Yelverton Reserve Cabernet - 91 Points  
 2001 Yelverton Reserve Cabernet - 94 Points  
 2000 Yelverton Reserve Cabernet - 92 Points