



**Project 'E'**  
**Cabernet Sauvignon**  
**2020**

*“Nothing added, nothing taken away.”*  
—Kate Goodman

**Vintage**  
2020

**Release**  
2021

**Variety**  
Cabernet  
Sauvignon

**GI/Area**  
Coonawarra

**Analysis**  
14% Alcohol,  
5.0 g/l TA  
3.8 pH

**Fermentation**

Whole berry fermentation in cast stone egg fermenter. Natural yeast fermentation. Extended maceration. Wine was pressed on the 23rd November, a total of 211 days on skins.

**Maturation**

No oak. Pressed after 211 days and bottled two weeks later.

**Winemakers**

Kate Goodman and  
Lauren Hansen

**Vintage Comment**

The 2019/20 growing season provided challenges throughout, displaying compression of season, extremes of temperature and then a global pandemic at the time of harvest! In spite of this quality of fruit was excellent and as an initial indicator as to why, the general “pattern” of the season’s weather can be observed as following a normal trend for Coonawarra.

In spite of some variability in bunch numbers and fruit weight, the season overall resulted in good vine balance and the fruit looked fantastic throughout. This observation is already being reflected in the 2020 wines!

**Tasting Notes**

Beautifully fragrant, fresh and vibrant. This is a gentle expression of Cabernet sauvignon.

Black cherries, blood plum, licorice all sorts and a dusting of dried herbs fill the aromatics.

The palate as finely structured and intensely flavoured. Textural mouthcoating tannins wrap a core of purple fruit and dark chocolate.

Wrap yourself in a Arne Jacobsen “Egg” chair. All curves, fluidity, soft and sexy. A cocoon of comfort and privacy. The perfect place to ponder a glass of Project E cabernet.

**Listen to :** Sharon van Etten; Every Time the Sun comes up



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