2023

CABERNET SAUVIGNON

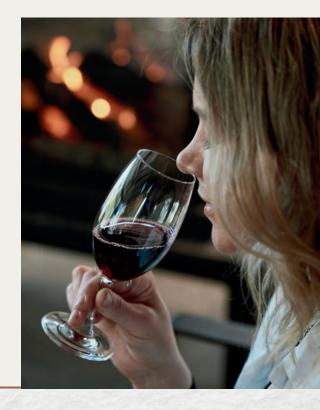


Tasting Notes

Nose: Great lift, bay leaf, raspberries, hint earthiness of rhubarb, sprinkle of cloves, and black olives.

Palate: Brooding, with super fine tannins which run the length of the palate. Earthy undertones with finely crumbled chocolate, concentrated raspberries, mulberries and blueberries and plums abound. The palate is both juicy and generous with lovely fine talcy tannin, making it immediately approachable yet structured.

Pairing: Pork neck with quince glaze.



LENTON BRAE MARGARET RIVER CABERNET SAUVIGNON

Technical Notes

Vineyard: This fruit is sourced from our own estate grown fruit from vines that were planted in 1983 and subsidised with neighbouring fruit also 40 years+ old. A combination of blocks of vines planted the traditional north-south orientation with those planted east-west gives an added complexity and fruitful character to the wine.

Winery: The fruit is all picked on flavour giving consideration to the depth and type of flavours and tannin formation. Harvested retaining the integrity of the berry half the fruit is crushed whilst the other half is added straight to the open fermenters. Inoculation is encouraged and gentle pump overs ensue. Once the wine is dry it is pressed gently and racked to French oak varying in sizes and a combination of new and used barrels. There it remains for maturation until such time as it is ready for blending.

ABV (%): 13.9

Acidity (g/L): 6.47 Sugar (g/L): <0.2

Cellaring: Drink now or hold for 10+ years.