



2018 Wilyabrup Valley Cabernet Sauvignon Merlot

'The 2018 growing season was absolutely ideal, and will certainly go down in history as one of Margaret River's greatest. After very good rainfalls in the beginning of the growing season, flowering conditions were near-perfect, and this great weather persisted from mid-December all the way through to the end of harvest.

Our 2018 Wilyabrup Valley was harvested between 13 March and 9 April in sunny clear conditions. Once harvested the fruit was destemmed and mechanically sorted by our gravity fed system, then hand sorted over a vibrating sorting table berry by berry. Fermentation went well with fantastic extraction of tannin and flavour, with the various batches spending between 7 and 21 days on skins.

Our 2018 Wilyabrup Valley blend comprises 54% Cabernet Sauvignon, 31% Merlot, 8% Malbec, 6% Cabernet Franc, and 1% Petit Verdot. It has matured in French oak for 14 months, where 5% of the barrels used were new.

The colour is a very dark red, with crimson hue.

Exuberant aromas explode from the glass! The nose features dark red fruits and mixed berries, violet and sage, with a hint of toasty French oak.

The palate is seamless and integrated, and very dense and powerful. Waves of soft ripe fruits combine with the array of ripe velvety tannins, finishing with lively acidity.

Simply outstanding - This wine can absolutely be enjoyed now, but will be fantastic until 2033.

Pair with:

Roasted duck breast with a blackberry and peppercorn jus, pommes anna. BBQ ribs with hoisin sauce, braised Asian greens.

Gnocchi with sage, butter, and shaved parmesan.