



# DOMAINE NATURALISTE

BY BRUCE DUKES

*Margaret River*

## Discovery Range 2019 Cabernet Sauvignon

**91 pts James Suckling** "...elegant and mid-weight with fresh acidity holding red-plum and blueberry flavors bright. Drink now. "

**92 pts Dr Angus Hughson** " an elegant package, topped off by an extended finish. Great Margaret River buying for \$25"

A classic and unhindered expression of Margaret River Cabernet Sauvignon, sculpted tannins and lifted red berry perfumes. Maturation in seasoned French oak allows the wine to soften without the addition of additional oak tannin from new barrels.

The result is a paragon of personality, fruit purity and approachability.

Aromas of cassis, red cherries and bright red fruit underpinned by a seamless palate of raspberries, plum skin, bright red fruits and silky, textured and soft tannin on the finish.



### Food matching

Seared steak | hard cheese

### Variety

Cabernet Sauvignon

### Maturation

Seasoned French oak barriques for 12 months. Mainly from the Allier and Center of France forests.

### Winemaking

The parcels of fruit were fermented and matured separately in French oak for a year. They were blended just before bottling based on a precise tasting profile.

### Cellaring Potential

Up to 5 years, but delicious now.

### Harvested

18<sup>th</sup> April 2019

### Growing Season

A long and gentle vintage weather pattern, slightly cooler than the long-term average. The fruit gained lovely perfumes and textures while maintaining a magnificent verve.

### Alcohol

14.0%by Vol | 8.3 Standard Drinks