

MARGARET RIVER



CABERNET Sauvignon

WINE SPECIFICATION

Vintage | 2018

Grape variety | 92% Cabernet Sauvignon, 6% Cabernet Franc, 2% Petit Verdot **Oak maturation** | 19 months - 52% new, 48% two and three year old French oak barriques

Typical analysis | 13.8 Alc/Vol Release date | August 2020

TASTING NOTES

Colour | Deep red with a red - purple hue.

Aroma

Concentrated with ripe dark fruit. The wine opens to show fragrant cassis, bay leaf, mulberry and lavender with subtle damp earth, gravel dust and cedary oak.

Palate

A plump and rich palate with fine tannins and soft acidity. There's ripe cassis, bay leaf, mulberry and cocoa powder with underlying damp earth and a firm, long finish. Shows the richness and concentration of a warm and dry growing season.

Food matches

Traditional roast lamb with rosemary.

Peak drinking | Drinking well now but will develop further in the bottle through until 2030. The wine will benefit from decanting before drinking.

WINEMAKERS COMMENTS

Viticulture

Hand picked from a selection of super premium cabernet vineyards at our disposal including a portion of open lyre trellis. As always, meticulous management of bud numbers and shoot thinning ensure a balanced canopy to ripen the crop. The vines grow in the well regarded gravelly/granite soils of Northern Margaret River and are allowed to reach full ripeness before harvesting. The 2018 growing season was warm and dry which allowed us to harvest grapes with ripe fruit characters and tannins. Our best Cabernet blocks were harvested between the 24th of March and the 19th of April.

Winemaking

The fruit was harvested in the morning, delivered to the winery and was processed straight away on receival. Fermentation was controlled at 25-29 degrees Celsius in our small open fermenters with heading down boards. Extraction was achieved by daily draining of the wine away from the skins and returning back over the top, with fermentation and maceration times varying from 7 to 30 days. The wine was then pressed to a blend of new and older French oak barriques to complete malo - lactic fermentation.

Storage/Bottling

Maturation lasted 19 months before the wine was bottled in January 2020. Bottled under screw cap to ensure the wine retains its varietal and regional integrity for longer.



CABERNET SAUVIGNON Achievements

2019 CABERNET SAUVIGNON

Decanter World Wine Awards 2021 | **Silver** London International Wine Challenge 2021 | **Bronze**

2018 CABERNET SAUVIGNON

Wine Show of Western Australia 2020 | Silver Perth Royal Wine Awards 2020 | Silver Winestate Magazine, *Best of Varietal* | 4 Stars

2017 CABERNET SAUVIGNON

Decanter World Wine Awards 2019 | Gold Royal Hobart Wine Show 2019 | Gold Perth Royal Wine Awards 2019 | Silver International Wine & Spirits Comp 2019 | Silver London International Wine Challenge 2019 | Bronze Royal Adelaide Wine Show 2019 | Bronze Sydney Royal Wine Show 2019 | Bronze

2016 CABERNET SAUVIGNON

Sydney Int Wine Competition 2019 - | **BLUE GOLD** Wine Show of WA Mount Barker 2018 | **Gold** International Wine & Spirits Comp 2018 | **Silver** *Outstanding* Perth Royal Wine Awards 2018 | **Silver** Decanter World Wine Awards 2018 | **Silver** Royal Hobart Wine Show 2017 | **Silver** Margaret River Wine Show 2017 | **Silver** Winestate Magazine, *Best of the West* | **4.5 Stars** Wine Show of WA Mount Barker 2017 | **Bronze** Royal Adelaide Wine Show 2018 | **Bronze**

2015 CABERNET SAUVIGNON

Sydney Int Wine Competition 2018 - | **BLUE GOLD** Wine Show of WA Mount Barker 2017 | **Silver** International Wine & Spirits Competition 2013 | **Bronze** Royal Perth Wine Show 2017 | **Bronze** Sydney Royal Wine Show 2017 | **Bronze** London International Wine Challenge 2017 | **Bronze**

2014 CABERNET SAUVIGNON

Australian Small Winemakers Show 2016 | **TROPHY CHAMPION RED WINE** Australian Small Winemakers Show 2016 | **TROPHY CHAMPION VITICULTURIST** Australian Small Winemakers Show 2016 | **GOLD**

Sydney Int Wine Competition 2016 - | **BLUE GOLD** Sydney Int Wine Competition 2016 - | **TOP 100** James Halliday Cabernet Challenge 2016 | **GOLD** Royal Adelaide Wine Show 2016 | **GOLD** Royal Queensland Wine Show 2016 | **GOLD** National Wine Show of Australia 2016 - | **GOLD** Margaret River Wine Show 2016 | **GOLD** London International Wine Challenge 2016 | **GOLD** West Australian Wine Guide 2017 | **95 Points** Sydney Royal Wine Show 2016 | **Silver** International Wine & Spirits Competition 2016 | **Silver** Royal Melbourne Wine Show 2016 | **Bronze** Wine Show of WA Mount Barker 2016 | **Bronze**

2013 CABERNET SAUVIGNON

Sydney Royal Wine Show 2016 | **GOLD** Wine Showcase Magazine 2015 | **94 Points** Ray Jordan Wine Guide 2016 | **93 Points** International Wine & Spirit Competition 2015 | **Silver** International Wine Challenge 2015 | **Bronze** Royal Melbourne Wine Show 2015 | **Bronze** Sydney Royal Wine Show 2015 | **Bronze** Royal Hobart Wine Show 2015 | **Bronze** Royal Adelaide Wine Show 2016 | **Bronze** Margaret River Wine Show 2015 | **Bronze**

2012 CABERNET SAUVIGNON

Ray Jordan Wine Guide 2015 | **93 Points** Fine Wine Club 2015 | **18 - 18.5 / 20** Margaret River Wine Show 2014 | **Silver** International Wine & Spirits Competition 2014 | **Silver Silver Medal** - International Wine Challenge 2014 $\star \star \star \star$ Winestate Magazine September 2014 Australian Small Winemakers Show 2014, Royal Melbourne Wine Show 2014, Qantas Wine Show of WA Mount Barker 2014 | **Bronze**

PREVIOUS VINTAGE ACCOLADES FOR THIS WINE

Gold Medals 2 | Silver Medals 17 | Bronze Medals 28

JAMES HALLIDAY WINE COMPANION

- 2017 Cabernet Sauvignon 91 Points
- 2016 Cabernet Sauvignon 95 Points
- 2015 Cabernet Sauvignon 94 Points
- 2014 Cabernet Sauvignon 95 Points
- 2013 Cabernet Sauvignon 96 Points
- 2012 Cabernet Sauvignon
- (Top Cellaring Selection) 96 Points
- 2011 Cabernet Sauvignon 96 Points
- 2010 Cabernet Sauvignon 94 Points
- 2009 Cabernet Sauvignon 92 Points
- 2007 Cabernet Sauvignon 89 Points
- 2005 Cabernet Sauvignon 89 Points
- 2004 Cabernet Sauvignon 92 Points
- 2003 Cabernet Sauvignon 91 Points
- 2002 Cabernet Sauvignon 92 Points

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