



CAPE LANDING

MARGARET RIVER

2019 BLACKWOOD CABERNET SAUVIGNON

Cape Landing's Blackwood series of limited production premium wines represent the pinnacle of viticulture and the very best of wine making at Cape Landing. The finest parcels of fruit from each vintage are hand-picked, selected from individual vines, each distinguished by clone, aspect, soil and overall fruit quality from our Calgardup Road vineyard.

TASTING NOTES

COLOUR

Crimson with garnet flecks.

BOUQUET

Black fruits, violets, glazed cherries, cacao nib and liquorice.

PALATE

An opulent entry of velvet tannins, laced with flavours of black fruits, allspice, cherries and dark chocolate. A fine fruit core is gently suspended over a dark underlay, culminating in a lasting finish of black and red fruits, with bristling and persistent minerality.

WINEMAKER'S NOTES

Select parcels of Cabernet Sauvignon are picked in the early hours of morning, de-stemmed and gently crushed, so that each berry is just split, ensuring slow and controlled extraction of colour, tannin and flavour, while still retaining aromatic freshness. The fruit undergoes a cool ferment for 14 days, with 3 gentle pump overs per day during fermentation. After a further 10 to 14 days of post-fermentation maceration, the wine is gravity drained. The free-drained wine only is transferred to French Oak barriques, 35% of which are new, to complete secondary fermentation and 16 months maturation, following which the wine is blended, lightly fined and filtered before bottling. This wine will continue to mature in bottle and may be cellared for 15+ years.

TECHNICAL DETAILS

VARIETALS	100% Cabernet Sauvignon
ALCOHOL	14.2%v/v
CELLARING POTENTIAL	15+ years
HARVESTED	15 April 2019
OAK	Aged in French Oak for 16 months
TA	6.40
pH	3.57
RESIDUAL SUGAR	1.51g/L
BOTTLED	26 August 2020
VINTAGE DESCRIPTION	The 2019 vintage in Margaret River was challenging but ultimately successful. Spring was slow and cool, and summer moderate with reduced strong solar days and restricted wet weather. The absence of Marri Blossom, following the failure of many native tree species to flower, led to late season bird and bee pressure, and extensive netting to preserve fruit. Late, warmer, conditions prior to vintage produced fruit of superb quality despite lower than average yield.

