



FIFTH GENERATION Cabernet Sauvignon 2020

Frankland River Western Australia

COLOUR

Vibrant dark purple.

NOSE

Lifted blueberry, subtle mint, chocolate, twiggly notes and hints of cedar.

PALATE

Dense yet graceful palate of ripe forest berries, dark chocolate, mint and clove.

Plush and generous mouthfeel with supple fine tannins and balanced acidity leading to a long finish.

WINEMAKING

A selection of the best parcels of fruit from the spur and cane pruned rows of the estate grown Block 2 Cabernet. Partially crushed with the inclusion of some whole berry for gentle tannin extraction and to provide lifted perfume. Cold soaked, plunged and pumped over through the peak of fermentation. The parcels were basket pressed and spent 12 months in French oak (20% new). A final barrel selection before blending and bottling.

FOOD PAIRING

Beef short rib ragu served with pappardelle and romano.

VINTAGE NOTES

A dry growing season throughout the Great Southern resulted in significantly lower yields across all varieties. The warm conditions and continued low rainfall thru the ripening period created very low disease pressure. The result was one of the earliest vintages on record which produced small bunches of high-quality fruit with concentrated flavours and intensity.

QUICK NOTES

VINTAGE 2020

WINEMAKERS *Liam Carmody/ Guy Lyons*

GRAPE VARIETY *100% Cabernet Sauvignon,*

GROWING AREA *Frankland River, WA*

ALC %/VOL *13.5 % v/v*

TITRATABLE ACIDITY *5.62 g/l*

PH *3.57*

CELLAR POTENTIAL *5- 10 years*

OAK *French*

MATURATION *12 months*

