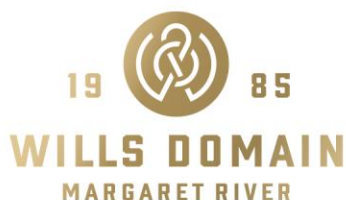


MARGARET RIVER • WA



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EIGHTFOLD

CABERNET SAUVIGNON

MARGARET RIVER | 2021

COLOUR Deep brick red

NOSE Elegant strawberry, with subtle spice and a touch of briar

PALATE Tight, fine, and restrained with berry fruits. A lovely balanced and seamless palate with some spice, which finishes with lingering soft chewy tannins.

WINEMAKING The Cabernet Sauvignon from our estate grown block four was picked in the cool of the morning, gently destemmed, and inoculated with a cultured yeast strain and fermented at 24-28° C. Once fermentation was complete the wine was allowed to macerate on the skins for five days before being pressed and matured in French oak. Just prior to bottling, we blended some of our estate-grown Malbec to enhance the lift on the nose and increase the palate weight.

FOOD PAIRING Barbeque beef lamb or braised game meats and charred vegetables

VINTAGE NOTES The 2021 vintage had open canopies and modest yields that resulted in some very pretty varietal wines, which tended to be more restrained on the palate. The tannins, however, are tight and stylish, giving the wines some lovely balance.

QUICK NOTES:

VINTAGE: 2021

WINEMAKER: Richard Rowe

GRAPE VARIETIES:
Cabernet Sauvignon
87%, Malbec 13%

BOTTLED: February
2022

GROWING AREA:
Margaret River, WA

ALC %/VOL: 14.0% v/v

TITRATABLE ACIDITY:
7.02 g/l

PH: 3.48

CELLAR POTENTIAL:
Optimum 2024/ Best
before 2028

OAK: 100% French Oak

MATURATION: 9
months

