



JUNIPER

Three Fields Cabernet Sauvignon 2022

Vintage

A wet winter & spring impacted fruit set, leading to reduced yields. Yet, 2022 was an outstanding vintage. Warm, dry conditions in summer & autumn provided exceptional growing & ripening conditions. Bird pressure was greatly reduced due to strong flowering of native flora. Remarkable quality

Fruit Source

Sourced entirely from the original Wilyabrup 1973 dry-grown site, picked between 16th March–8th April 2022

Colour

Deep crimson, purple hues

Nose

Deeply scented & reminiscent of mulberry blackberry, with layers of graphite & baking spices

Palate

A supple & joyous palate, red berry & plum cross paths with cedar, dried rosemary & a subtle salted licorice character. This medium bodied wine shows classically styled and finely woven Cabernet tannin & great length

Winemaking

A blend of 91% Cabernet Sauvignon, 5% Petit Verdot & 4% Cabernet Franc. Grapes were sorted prior to yeast fermentation in a mix of open and closed tanks. Skin contact ranged from 10 to 18 days. Barrel aging was all in barriques for 14 months of which 30% was new French oak. Bottled September 2023.

Technical Analysis

Alc: 14.0% pH: 3.61 T/A: 5.8g/L

Food Suggestion

Eggplant Parmigiana or peppered eye fillet with blackberry glaze

Cellaring

Cellar up to 2036