

CABERNET SAUVIGNON 2018

WINEMAKER'S NOTE: Deep colour with the classic bouquet of briar Cabernet and unmistakably Margaret River this wine has a velvety and fine structured palate.

VINTAGE CONDITIONS: The 2018 growing season was characterised by above average winter rains followed by a dry spring free of high winds that led to good flowering and fruit set. Slightly cool and dry conditions prevailed into summer leading to long and consistent ripening. These were ideal conditions for our reds with a fine Indian summer that help develop excellent colours and fine tannin structures in the final wine.

VINEYARDS: Located in north of the Margaret River region our vineyard was planted almost 20 years ago. Low yielding and now mature.

VINIFICATION: Machine picked grapes were fermented in static fermenter and pumped over daily. On dryness, the wine was run to seasoned French oak barrels. It was finally bottled after 16 months in oak and laid down for further maturation until release.

VARIETAL: 100% Cabernet Sauvignon

VINTAGE: 100% 2018

REGION: 100% Margaret River

ALCOHOL: 14.2%

TOTAL ACIDITY: 6.5 g/l PH: 3.41

RESIDUAL SUGAR: Dry WINEMAKER: Brian Fletcher CELLARING: Medium term

AWARDS/RATINGS/COMMENTS:

92 pts, The West Australian Wine Guide 2021 4.5 Stars, Winestate Magazine 'Cabernet & Bordeaux Challenge 2020 Wine Show' Bronze medal, 2020 Perth Royal Wine Awards Bronze medal, 2020 Margaret River Wine Show Bronze medal, 2020 James Halliday Australian Cabernet Challenge







