



tandem



TANDEM SERIES CABERNET SAUVIGNON 2019 Western Australia



COLOUR/

Deep red with a cherry red hue.

NOSE/

Lifted aromatics of violets, cherry, cassis, black tea & cardamom spice.

PALATE/

A generous and juicy palate with flavours of red fruits - red current, cherry & pomegranate, bay leaf and lemon thyme, with hints of dusty oak and a fine tannin structure leading to a long, savoury finish.

WINEMAKING/

The 2019 Cabernet Sauvignon & Merlot were machine harvested separately then destemmed/crushed into static fermenters where it was fermented using yeast selected to express desirable varietal flavours and aromas. The fermenters were pumped over twice a day. Temperature was held between 24-26°C for a slow extraction of tannins and increased development of fermentation complexity. Maceration was not extended to prevent over extraction of tannin. The wine was pressed and transferred for malolactic fermentation on oak allowing a soft integration of the grape and oak tannins. The wine was blended and bottled after 10 months maturation.

FOOD PAIRING/

Braised lamb and root vegetables.

VINTAGE NOTES/

2019 was a long, cool vintage. It started off with a cooler than average spring and summer and this followed through vintage. Canopy management and attention to detail were key to getting fruit ripe and avoiding disease. Yields were low across the board. The results have been punchy aromatic whites, fine natural acidity, spicy shiraz and more elegant cabernets.

QUICK NOTES/
VINTAGE
2019

WINEMAKERS
Kate Morgan

GRAPE VARIETY
Cabernet Sauvignon

BOTTLED
March 2020

GROWING AREA
Western Australia

ALC %/VOL
14.5 % v/v

TITRATABLE
ACIDITY
6.23 g/l

PH
3.54

CELLAR
POTENTIAL
4 - 6 years

OAK
French Oak



BYRON & HAROLD
E S T A T E