

The Pater Series

Cabernet Sauvignon / 2020
Ferguson Valley
Western Australia



COLOUR

Deep crimson red with vibrant purple hues

NOSE

Lifted aromas of cassis and cedar oak

PALATE

An elegant, structural wine with flavours of dark berries, savoury black olive, and bay leaf. Fine tannins lead this wine to a long, lingering finish.

WINEMAKING

Parcels of Cabernet were destemmed and crushed to fermenters and then inoculated with a cultured yeast strain. Ferments were gently pumped over twice daily with selected parcels undergoing extended maceration. At the completion of skin contact, the wine was pressed to the tank and racked to French barriques (40% new) for malolactic fermentation. Barrel maturation was for eighteen months prior to blending. The wine was then filtered and bottled.

FOOD PAIRING

Slow-cooked beef cheek and mushroom ragu with pappardelle

VINTAGE NOTES

After a dry winter and spring, the 2020 vintage commenced early in February and was completed by the end of March. Even though the yields were lower than in the previous years, our grapes were pure and disease free with superior quality, thus bringing increased intensity to the wine. The vintage overall was sensational, producing wines of wonderful complexity, balance, and fruit concentration - pristine and clean, like the region itself.

QUICK NOTES

VINTAGE

2020

WINEMAKER

Adair Davies

GRAPE VARIETY

Cabernet Sauvignon

BOTTLED

November 2021

GROWING AREA

Ferguson Valley,
Geographe

ALC %/VOL

14.5 % v/v

CELLAR

POTENTIAL

10+ years

OAK

French

MATURATION

18 months