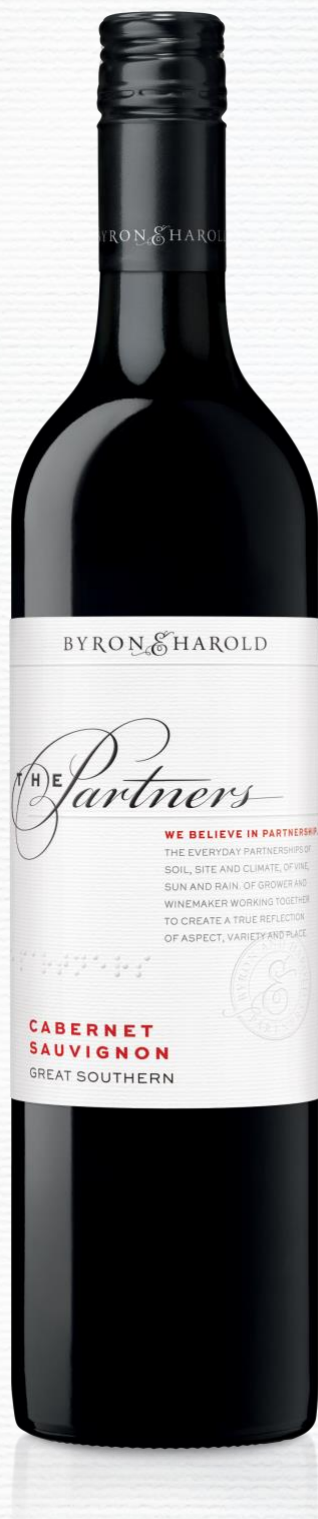




BYRONANDHAROLD.COM.AU



CABERNET SAUVIGNON

GREAT SOUTHERN

2018

COLOUR

Deep crimson with purple hues.

NOSE

Dense, dark, berry fruits, blackberry, star anise, mocha oak, complemented by lifted bay leaf and violet notes.

PALATE

A generous and rich wine with dark fruit, dusty, savoury tannins, toasty oak.

WINEMAKING

The fruit was machine harvested then destemmed and crushed into static fermenters where it was cold soaked for 6-8 days. Post cold soak the juice was allowed to naturally warm up and then inoculated with yeast. Once fermentation was established the tanks were pumped over with aeration twice a day. Temperature was held between 24-26°C for a slow extraction of tannins and increased development of fermentation complexity. The wine was then pressed and transferred to barrel for malo-lactic fermentation allowing a soft integration of the grape and oak tannins. The wine was fined with egg whites then bottled after 20 months of barrel maturation.

FOOD PAIRING

Portabella mushrooms and goats cheese tarts.

VINTAGE NOTES

The 2018 vintage will go down as a classic, great all round year. Flowering and fruit set were also exceptional giving solid yields across WA. Some significant rain events in December set up the vineyard with good levels of ground water to see them through ripening. A relatively cool summer has allowed for slow, steady ripening of whites, retaining high levels of natural acidity. The moderate temperatures continued allowing for optimum ripening conditions for reds resulting in wines with elegance, structure and flavour.

QUICK NOTES

VINTAGE

2018

WINEMAKER

Kate Morgan

GRAPE VARIETY

Cabernet Sauvignon

GROWING AREA

Great Southern

ALC %/VOL

14.5 % v/v

TITRATABLE ACIDITY

6.0 g/l

PH

3.55

CELLAR POTENTIAL

6 – 8 years

OAK

French oak

MATURATION

18 months

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