



credaro

MARGARET RIVER

1000 CROWNS

CABERNET SAUVIGNON



COLOUR

Dark purple with bright red tints

NOSE

Rich primary blue fruit aromas and cassis, with bright floral violet notes and a hint of classic bay leaf. A complex aromatic profile that will develop further with careful ageing.

PALATE

An elegant and finely structured palate with vibrant primary blue fruits flowing through. The character of the vintage is clearly expressed, with a beautifully extended, cool ripening period that Cabernet Sauvignon thrives on. This resulted in a bright, graphite-like acid line and a vibrant, moreish flavour profile, supported by a supple yet intense tannin structure. Again, careful ageing will be richly rewarded.

WINEMAKING

A blend of three unique parcels of Cabernet Sauvignon, all grown at our premium Kyella Vineyard site. Each batch comes from our high-density plantings of Cabernet Sauvignon. The Houghton clone contributes elegance and classic Margaret River character, Clone 337 brings brightness and density, while Clone 191 adds a supple yet structured tannin backbone. All parcels were transferred to barrel post-malolactic fermentation and underwent periodic rack and return during their 15-month maturation. The wine was aged in 100% French oak barriques, 40% of which were new. Minimal intervention post-blending allows the true characteristics of Margaret River Cabernet to shine through.

VINTAGE NOTES

After a relatively cold and long winter with solid rainfall, the growing season began later than average, with a delayed budburst. The cool, wet weather extended into early spring, but fortunately, fruit set was excellent across most varieties, setting up healthy yields.

Late spring and summer arrived quickly, bringing much drier conditions with mild temperatures. These mild and dry conditions continued into the start of red harvest. Early ripening reds were picked in excellent condition, despite the vintage running later than usual. Some minor rainfall arrived in early April; however, it was followed by beautiful autumnal weather, allowing Cabernet Sauvignon an extended ripening period perfect for tannin development and flavour concentration. As per tradition, all fruit was harvested just before ANZAC Day. A significant rain event occurred on the 23rd/24th of April, but by then all fruit was safely in the winery.

One major challenge throughout the harvest was the complete absence of Marri blossom, which increased bird pressure in the vineyards, making netting essential. Overall, 2023 was an outstanding vintage in Margaret River.

QUICK NOTES

VINTAGE

2023

WINEMAKERS

Matt Godfrey
Paul Callaghan

GRAPE VARIETY

100% Cabernet Sauvignon

BOTTLED

October 2023

GROWING AREA

100% Margaret River

ALC %/VOL

14.0 % v/v

STANDARD DRINKS

8.3

CELLAR POTENTIAL

15+ years

OAK

French Barriques, 40% New

MATURATION

15 months