

WINE NOTES

Peccavi Cabernet Sauvignon 2019

Lightly crushed to static fermenter followed by cool fermentation for 14 days on skin. Pressed to French Oak Barriques to finish fermentation, followed by rack and return and ageing in oak.

Technical Information

Certified Sustainable Vineyard and winery

Production	515 dozen
Grape Variety	94% Cabernet Sauvignon comprised from our Bordeaux clones, 337 and 191 and 6% Petit Verdot
Alcohol	14.5%
Oak Aging	14 months in French Oak Barriques 45% new
Cellar Potential	5 – 10 years

Like the great first growths of Bordeaux, the Cabernet Sauvignon clones 337 and 191 are found on a crest at the highest elevations on the property. The brown sandy loam topsoils are laden with gravel and overlay an orange and red sandy clay loam with increasing gravel content. The block's gravels and elevation allow ideal drainage and offer natural restraint and balance to vines. Peccavi's topography, soil and superior clones leave it with very few peers in pedigree across the Margaret River region.

