

COUGHLAN
ESTATE



Coughlan Estate

CABERNET SAUVIGNON 2022

Nestled amongst the glorious rolling hills of Donnybrook, is the hidden gem of Coughlan Estate - home to some of the oldest vines in the region. Coughlan Estate is a dry-grown vineyard with a very hands on approach. Focusing on traditional viticultural practices, everything is hand - picked at vintage, and the vines are carefully hand-pruned and tended throughout the year. The wines themselves are crafted by the ever-talented Bruce Dukes & Remi Guise.

VINTAGE CONDITIONS

With good winter rain and generous Spring sunshine saw a great start to vintage. The season started considerably earlier than usual, due to the warm summer, with our vineyards considering vintage in the last weeks of January, up to 3 weeks earlier than normal. The Cabernet was harvested mid February. Overall quality was pleasing.

WINEMAKING

The fruit is hand-harvested, de-stemmed and lightly crushed so that each berry is just split. This ensures a slow release of sugar, tannin and flavour, and results in higher levels of aromatics and greater control of tannin extraction and sculpting. A cool ferment in traditional open top fermenters takes place over 18 days, with plunges 3 times daily in order to ensure full extraction of the coating Cabernet Sauvignon tannin. The wine was then separated from the skins and transferred to a selection of French oak Barriques, where it was aged for 14 months before blending, clarification and bottling.

TASTING NOTES

Concentrated red and black fruits, dark chocolate and violets, introduce an opulent palate, laced with cassis, allspice and red cherries. A pure finish of red fruits, soft textures and natural acidity.

SPECIFICATIONS

Vintage: 2022

Winemaker: Remi Guise

Grape Variety: 100% Cabernet Sauvignon

Bottled: 5 June 2022

Growing Area: Geographe, WA

Alc: 14.5 %

Cellar Potential:

