



MARGARET RIVER • WA



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MYSTIC SPRING

CABERNET SAUVIGNON

MARGARET RIVER | 2021

COLOUR Brick red, subtle purple hues

NOSE Fresh liquorice spice and raspberries

PALATE Fleshy and juicy, with a concentrated mid-palate and lingering soft chalky tannins

WINEMAKING Our Cabernet was hand-picked in the cool of the morning, gently destemmed and inoculated with a cultured yeast strain, and fermented at 24-28°C. Once fermentation was complete, the wine was allowed to macerate on the skins for five days before being pressed and matured on French oak.

FOOD PAIRING Barbeque red meats and game or braised red meats

VINTAGE NOTES The 2021 vintage was a bit challenging due to various rain events but fortunately our open canopies and modest yields resulted in some very pretty varietal wines which tend to be more restrained on the palate. The tannins, however are tight and stylish giving the wines some lovely balance.

QUICK NOTES:

VINTAGE: 2021

WINEMAKERS: Richard Rowe

GRAPE VARIETY: 100% Cabernet Sauvignon

BOTTLED: February 2022

GROWING AREA: Margaret River, WA

ALC %/VOL: 13.3% v/v

TITRATABLE ACIDITY: 6.41 g/l

PH: 3.53

CELLAR POTENTIAL:
Optimum 2024/ Best before 2028

OAK: French

MATURATION: 9 months

