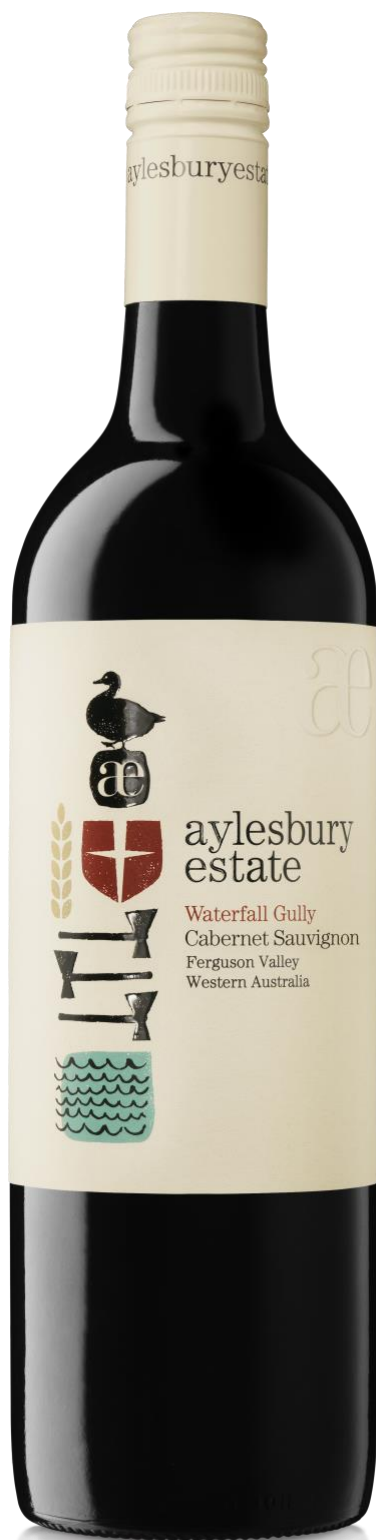
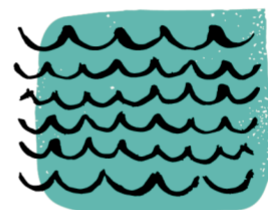


## Waterfall Gully

Cabernet Sauvignon / 2018  
Geographe  
Western Australia



### COLOUR

Deep ruby red.

### NOSE

Dark berry fruit, cassis and cedar.

### PALATE

The Palate shows elegant French oak, blackberries with fine dusty tannins, lingering dense fruit with a spice edge. Medium palate weight with integrated acid, very elegant persistent finish.

### WINEMAKING

Parcels of Cabernet were destemmed and crushed to fermenters and inoculated immediately. Ferments were gently pumped over twice daily with selected parcels undergoing extended maceration. Maturation occurs in tank and French oak for 15 months prior to blending. Blended wine was lightly fined for bottling.

### FOOD PAIRING

Classical Roast Beef with baby roast veg and gravy

### VINTAGE NOTES

The 2018 growing season saw above average temperatures during flowering and post veraison assist in the fruit ripening process. Optimum rainfall maintained vine health resulting in small berries, excellent flavour concentration and balanced acidity that will ensure wine longevity. A vintage that will be remembered as one of the best.

### QUICK NOTES

#### VINTAGE

2018

#### WINEMAKER

Luke Eckersley

#### GRAPE VARIETY

Cabernet Sauvignon  
Merlot

#### BOTTLED

May 2019

#### GROWING AREA

Geographe

#### ALC %/VOL

14.6 % v/v

#### TITRATABLE ACIDITY

7.0 g/l

#### PH

3.56

#### CELLAR POTENTIAL

5 – 7 years

#### OAK

French

#### MATURATION

15 months