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# JUNIPER

## Cornerstone Wilyabrup Cabernet Sauvignon 2019

### Vintage

2019 was cooler & later than recent vintages but with no extremes of heat. Bird pressure was extreme, however red varieties enjoyed beautiful weather up until the end of April, allowing long hang-time to achieve optimum ripeness. Yields were lower than average, but quality was consistent & the reds varieties show great finesse

### Fruit Source

A single vineyard wine from the 46year-old original plantings. Unirrigated to this day, the vineyard is farmed following organic principles & is sustainably certified under the audited Sustainable Wine Growing Australia initiative. Hand-picked on 10<sup>th</sup>, 12<sup>th</sup> & 15<sup>th</sup> of April 2019 between 13.2° – 13.4° Bé

### Colour

Crimson red

### Nose

A fragrant nose of blackcurrant, boysenberry, raspberry & Satsuma plum along with notes of cedar, graphite & dried lavender

### Palate

Exceptionally fine in texture, mouthfeel & structure. The palate is layered with red & blue fruits, cassis, smoky cedar, & liquorice, culminating in a long, elegant & polished finish

### Winemaking

100% Cabernet Sauvignon (Houghton selection) was carefully hand-picked, then sorted for optimum quality. The fruit was destemmed & cold-soaked for up to five days which allows a gentle extraction of colour, aroma & flavour pre-ferment: the cool temperature preventing the ferment from initiating. The fruit spent up to 11 days on skins to extract colour, tannin & flavour, with the ferment taking place in hand-plunged open fermenters, then up to a further 21 days on skins post-ferment. This was followed by maturation in French barriques for 20 months, of which 34% were new. The wine was not fined & was bottled November 2021

### Technical Analysis

Alc: 14.0% pH: 3.57 T/A: 6.0g/L

### Food Suggestion

Entrecôte à la bordelaise or roast pumpkin in red wine sauce, with mushrooms & chestnuts

### Cellaring

Drink to 2045