

# CAPE LANDING

MARGARET RIVER

## TECHNICAL NOTES

### CAPE LANDING BLACKWOOD CABERNET SAUVIGNON 2019



Further Information:

Mark Lewis

[mark.lewis@capelanding.com.au](mailto:mark.lewis@capelanding.com.au)

<https://www.capelanding.com.au>

Tel: +61(0)488 006 169

Vineyard: Cape Landing

GI: Margaret River, Western Australia

Grape Variety: 100% Cabernet Sauvignon (Single Vineyard)

Winemakers: Bruce Dukes and Remi Guise

Vintage: 2019

Harvest Date: 15 April 2019

Bottling Date: August 2020

Status: Release Anticipated mid-2021

Laboratory Analysis Post Bottling:

Volume: 750ml

Alcohol: 14.2% v/v

TA: 6.40 g/L

pH: 3.57g/L

Residual Sugar: 1.51 g/L

Winemaker's Notes:

Select parcels of Cabernet Sauvignon were picked in the early hours of morning, de-stemmed and gently crushed, so that each berry is just split, ensuring slow and controlled extraction of colour, tannin and flavour, while still retaining aromatic freshness. The fruit underwent a cool ferment for 14 days, with 3 gentle pump overs per day during fermentation. After a further 10 to 14 days of post-fermentation maceration, the wine was gravity drained. The free-drained wine only was transferred to French Oak barriques, 35% of which were new, to complete secondary fermentation and 16 months maturation, following which the wine was blended, lightly fined and filtered before bottling. This wine will continue to mature in bottle and may be cellared for 15+ years.

SKU: L-CL-20BWCAS

Barcode: 9369998073443

