



CAPE LANDING

MARGARET RIVER

2020 RESERVE CABERNET SAUVIGNON

From Cabernet Sauvignon vines with a couple of decades under their belt, this is a classic aromatic Margaret River Cabernet, which has seen time in French oak.

TASTING NOTES

COLOUR

Ruby with blue flecks.

BOUQUET

Black currants and blue berries, with hints of dark chocolate and graphite.

PALATE

A bright and focused entry of blue and black fruits, opulent tannin and soft acidity.

A tensile core of finer fruit tannin provides length and poise to an otherwise luxurious palate.

WINEMAKER'S NOTES

Our meticulously managed Cabernet Sauvignon is harvested on the last few days of the growing season. The fruit is then destemmed, and the berries split. A cool 14-day ferment on skins follows with multiple, daily, pump overs, and the wine was then gently separated from the skins. After secondary malolactic fermentation, the wine is transferred straight to French Oak barriques, 35% of which were new. The wine was matured for 10 months in oak, before being lightly fined, filtered and bottled.

TECHNICAL DETAILS

VARIETALS	100% Cabernet Sauvignon
ALCOHOL	13.2%
CELLARING POTENTIAL	15+ Years
HARVESTED	28th March 2020
OAK	Aged on French oak
TA	6.30 g/l
pH	3.57
RESIDUAL SUGAR	1.83 g/l
BOTTLED	February 2021
VINTAGE DESCRIPTION	We experienced exceptional conditions in 2020, marked by an early warm spring and sunny summer. Although lower yields were a challenge, the warm summer allowed for early harvesting, especially for white grapes. Bird pressure was minimal thanks to an impressive Marri blossom display, and a brief rain event benefited the red grapes. Disease and bird pressure were low, resulting in clean fruit at peak ripeness. Yields were exceptionally low, producing concentrated fruit with natural acidity. 2020 was a unique vintage with an early start, lower yields, but outstanding fruit quality, resulting in intensely aromatic wines with exceptional flavours and natural acidity.

