

MARGARET RIVER · WA



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WILLS DOMAIN  
MARGARET RIVER

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# MYSTIC SPRING

## CABERNET SAUVIGNON

MARGARET RIVER | 2019

**COLOUR** Vibrant brick red with purple hue.

**NOSE** Perfumed with currant and some boiled lolly notes. There are some cedar oak flavours with some pencil shaving overtones.

**PALATE** Vibrant and fresh with some re-restrained fruit sweetness and up front soft tannins which will further soften as the wine matures.

**WINEMAKING** The fruit for this wine was sourced from the Wills Domain Yallingup Estate vineyard Blocks 3 & 4. Machine harvested in the early morning, gently de-stemmed and cold soaked for 3 days before being inoculated with a selected yeast strain. Fermented at 24°C for 10 days and gently plunged twice daily to extract all the soft tannins and rich varietal flavours. The wine was pressed at dryness with free run and pressings being combined, before being racked onto oak. The wine was matured for 12 months before being egg white fined, sterile filtered and bottled.

**FOOD PAIRING** .BBQ red meats and Game, Braised red meats

**VINTAGE NOTES** The 2019 growing season was characterized by a warmish winter, followed by an un-seasonally cool spring. This resulted in a delayed bud burst for most varieties, but actually earlier for Chardonnay. Cold south-westerly winds during the earlier stages of flowering impacted negatively on the flowering of Chardonnay causing their flowers to abort, with low yields as a consequence. Flowering for other varieties was later and had no impact. Throughout the region there was very little Marri blossom (Eucalyptus species) a food source for Silver eyes, which meant bird netting was essential to minimize bird damage.

The summer was mild, resulting in a prolonged veraison a good 2 weeks later than normal.

Overall most varieties were picked 1-2 weeks later than normal, and whilst there were a number of rain events throughout the ripening period the magnitude of these only impacted on those varieties where picking was imminent. We experienced 60mm of rain over the Easter weekend, and were pleased that all our blocks had been picked at this point.

There were reports of Botrytis outbreaks in some blocks throughout the region, but there were no disease issues in any of the Wills Domain blocks, and all varieties were picked at optimum.

QUICK NOTES:

VINTAGE: 2019

WINEMAKERS: Richard Rowe

GRAPE VARIETY: 100%  
Cabernet Sauvignon

BOTTLED: February 2020

GROWING AREA: Margaret  
River, WA

ALC %/VOL: 13.5% v/v

TITRATABLE ACIDITY: 7.05  
g/l

PH: 3.4

CELLAR POTENTIAL: Best  
before 2030

OAK: French

MATURATION: 8 months

