

2022

CABERNET SAUVIGNON



TASTING NOTES

Nose: A quintessential cabernet sauvignon from the Wilyabrup region. The nose exhibits many primary and complex characters, including mulberries, blueberries and hints of cardamon and bayleaf.

Palate: A brooding and deep palate gives this wine an immediate approachability. Wild mulberries, plums and blueberries are initially present on the palate before the richness of the mid palate and the moderate fine grained tannins present themselves to give the palate length and drive.

Pairing: Roast lamb with red wine jus and portobello mushrooms on the side.

TECHNICAL NOTES

Vineyard: The fruit is estate-grown here in Wilyabrup, with some supplemented fruit grown on our neighbour's property. The vines are over 40 years old. They are grown on their own roots.

Winery: This wine is 95% cabernet sauvignon with 5% Malbec. The fruit was picked in the cool hours of the early morning and allowed to cold soak for 48 hours before fermentation was encouraged. Gentle pump overs to extract the tannins and colour throughout the ferment were watched carefully to ensure the tannins remained soft yet structural. The wine was gently pressed to French oak barriques, hogsheads and puncheons.

ABV (%): 13.8
Acidity (g/L): 5.99
Sugar (g/L): <1.0

Cellaring: Drink now or cellar for the next ten years.



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