



credaro

MARGARET RIVER



FIVE TALES

COLOUR

Medium dark red colour with purple tones

NOSE

Lifted Blue/Reds fruit aroma with a lovely pretty violet vibrancy and lift

PALATE

Crunchy berry fruits with a rich blue fruit sweetness. Dense and chewy tannin profile with balanced slippery acidity. Lovely undertones of dry herbs like Thyme and Rosemary help drive the fruit forward style to be true Margaret River Cabernet Sauvignon

WINEMAKING

Three Cabernet components from our Carburnup River, Wilyabrup and Yallingup vineyards were destemmed to separate static tanks with inoculated immediately with a Bordeaux yeast strain and others going through cold soak. Each tank was pumped over as required to maximise the wines extraction and fruitfulness. The wines were fermented on skins to dryness at a maximum of 24C and pressed after 10-18 days. The wine was racked to barrel post MLF and was then matured for 10 months in 20% new French oak barriques. The wine displays the fresh varietal Cabernet characters.

VINTAGE NOTES

We enjoyed an early start to the season in January, with warmer than average spring temperatures evolving into the perfect summer growing conditions. A dry growing season lead into lower-than-average yields, but this has resulted in exceptional fruit that shows divine concentration of aromas and flavours. A lovely Marri Blossom kept the birds at bay, leaving the fruit in exceptional condition to be picked at its optimum

QUICK NOTES

VINTAGE

2020

WINEMAKERS

Trent Kelly

GRAPE VARIETY

Cabernet Sauvignon

BOTTLED

July 2020

GROWING AREA

100% Margaret River

ALC %/VOL

13.0 % v/v

TITRATABLE ACIDITY

6.2 g/L

PH

3.20

CELLAR POTENTIAL

3-5 years

OAK

French

MATURATION

10 months



CREDAROWINES.COM.AU

ONE FAMILY
TWO COUNTRIES
THREE ITALIANS
FOUR GENERATIONS
FIVE VINEYARDS