

the {SUM}

2016 CABERNET SAUVIGNON

{ **Variety** 100% Cabernet Sauvignon } +
{ **Region** Margaret River, Western Australia }

the { SEASON NOTES }

2016 was one of the most varied vintages in years for the Southern Regions in WA. An early budburst followed by a relatively hot dry Spring and mild Summer saw early flowering and fruit set, every indication was for one of the earliest and quickest vintages on record. However heavy rain mid-January and onset of cold night time temperatures slowed sugar accumulation but in turn helped flavour development. Crop levels were up on 2015, but still relatively low. Selection of picking date and fastidious vineyard management was crucial in 2016 with narrow ripening windows and some disease pressure.

the { WINEMAKING }

Pre-fermentation cold soaking for 5 days followed by a clean, warm (25-30 degrees C) ferment. The wine was fermented in closed vessels with twice daily pump-overs, using a specialized gentle tannin extraction method, also 2 x rack-returns during ferment. Total time on skins was 26 days to retain maximise fruit/tannin integration. Aged in 2, 3 and 4 year old French barriques.

the { TASTING NOTE }

The primary focus of this wine is to encapsulate the essence of Cabernet Sauvignon. The aromatics are strongly influenced by the regional characters, a blackberry and leafy core with nuances of tobacco leaf and cedar. A medium bodied palate with ripe, supple tannins is in fine tune with careful oak nuances. Designed for early drinking to make the most of the vibrant fruit, this wine has the structure to suit a wide variety of food and further complexity will develop over the ensuing 5-7 years.

the { ALCOHOL } 14.5 %

the { PH } 3.57

the { T/A } 6.6 g/L

the { RESIDUAL SUGAR } <2 g/L

