

the {SUM}

2018 CABERNET SAUVIGNON

{ Variety 100% Cabernet Sauvignon } +
{ Region Great Southern, Western Australia }

the { SEASON NOTES }

The 2018 was as close to perfect as we have ever seen in Western Australia. Good winter rains and mild early Spring weather allowed the vines to establish healthy canopies and well balanced fruit loads. The mild/sunny weather continued with little in the way of extremes allowing for minimal disease pressure and even ripening and flavour development. A near perfect Autumn enabled picking to occur at optimum flavour and sugar development. We are expecting great things from this vintage.

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 } 14.7 %

the { PH } 3.55

the { T/A } 6.6 g/L

the { RESIDUAL SUGAR } <2 g/L

