

the {SUM}

2019 CABERNET SAUVIGNON

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

the { SEASON NOTES }

2019 has been a real roller coaster of a vintage with freak weather events, lower than expected crops and plagues of animals. Winter rains over the Great Southern were steady and provided the vines with good soil moisture which allowed the vine to power on into a dry and mild spring. Frost hit some low lying vineyards in the Frankland River wine growing area hard destroying crops and reducing yields. The weather during the grape ripening into early vintage was more mild than average, with notably colder nights.

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 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 }

3.40

the { T/A }

6.9 g/L

the { RESIDUAL SUGAR }

<2 g/L

