



# THE *Companions*

'THERE IS NOTHING ON THIS EARTH  
MORE TO BE PRIZED THAN TRUE  
FRIENDSHIP.' THOMAS AQUINAS

BYRONANDHAROLD.COM.AU



## CABERNET SAUVIGNON

### GREAT SOUTHERN

2018

#### COLOUR

Dark red with a crimson hue.

#### NOSE

Lifted aromatics of cassis, bay leaf and forest fruits with hints of savoury spice.

#### PALATE

Soft acidity with fine dusty tannins, concentrated fruit with flavours of satsuma plum, blackberry & dark chocolate dominating with sweet baking spices, which give way to a long, savoury finish.

#### WINEMAKING

The fruit was machine harvested and transported to the winery where it was destemmed and crushed into fermenters. Once inoculated, the ferments were pumped over and plunged twice a day, temperature was held around 25°C to prevent over extraction of tannins locked in the skins. The wine was then transferred to oak for malolactic fermentation allowing a soft integration of the grape and oak tannins. After the correct amount of maturation, the wine was blended, fined then bottled.

#### FOOD PAIRING

Beef ragu pasta.

#### VINTAGE NOTES

The 2018 vintage will go down as a classic, great all-round year. Flowering and fruit set were also exceptional giving solid yields across WA. Some significant rain events in December set up the vineyard with good levels of ground water to see them through ripening. A relatively cool summer has allowed for slow, steady ripening of whites, retaining high levels of natural acidity. The moderate temperatures continued allowing for optimum ripening conditions for reds resulting in wines with elegance, structure and flavour.

#### QUICK NOTES

##### VINTAGE

2018

##### WINEMAKERS

Kate Morgan

##### GRAPE VARIETY

Cabernet Sauvignon

##### GROWING AREA

Great Southern

##### ALC %/VOL

14.5 % v/v

##### TITRATABLE

ACIDITY

6.1 g/l

##### PH

3.6

##### CELLAR POTENTIAL

8+ years

##### OAK

French oak

##### MATURATION

10 months