



GRAVITY

CABERNET SAUVIGNON

MARGARET RIVER

2017

COLOUR

Dark red with a crimson hue.

NOSE

Aromas of ripe, dark fruits and cassis.

PALATE

A rich wine with dark berries, bitter chocolate, mocha flavours, bay leaf, dusty tannin with an elegant finish.

WINEMAKING

The fruit was machine harvested then destemmed and crushed into static fermenters where it was cold soaked for 6-8 days. Post cold soak the juice was allowed to naturally warm up and then inoculated with yeast. Once fermentation was established the tanks were pumped over with aeration twice a day. Temperature was held between 24-26°C for a slow extraction of tannins and increased development of fermentation complexity. The wine was then pressed and transferred to barrel for Malo-lactic fermentation allowing a soft integration of the grape and oak tannins. The wine was then bottled after 18 months of maturation.

VINTAGE NOTES

The 2017 vintage was one of the latest vintages in recent times, reminiscent more of the vintages of the 90's. With an abundance of groundwater, soil temperatures remained cool in turn delaying budburst by three to four weeks. Flowering and fruit set were also exceptional due to the levels of groundwater. Although it was a challenging vintage (with some unseasonal downpours and a later start and finish), the combination of a long, cold wet winter and the mild summer has resulted in some exceptional fruit.

GRAVITY

QUICK NOTES

VINTAGE

2017

WINEMAKERS

Kate Morgan

GRAPE VARIETY

Cabernet Sauvignon

GROWING AREA

Margaret River

ALC %/VOL

14.5 % v/v

TITRATABLE ACIDITY

6.1 g/l

PH

3.45

CELLAR POTENTIAL

8 - 10 years

OAK

French oak

MATURATION

18 months

*'Our greatest glory
is not in never falling,
but in rising every
time we fall.'*

CONFUCIUS

BYRON & HAROLD
ESTATE