

RAGS TO RICHES

CABERNET SAUVIGNON MARGARET RIVER 2020

COLOUR

Dark red with a crimson hue

AROMATICS

Lifted blackberry, blueberry, and violets with hints of tobacco and cocoa

PALATE

An elegant palate, flavours of plum, forest fruits and mocha, with some underlying savoury notes such as dry herb. Integrated oak characters compliment the fruit, the tannins are fine with good persistence

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 twice a day at temperatures between 22 -26°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.

VINTAGE NOTES

The 2020 vintage was warm and dry, this created challenging conditions for canopy management and irrigation programs. The fruit for this parcel was picked at the ideal flavour and tannin profile. As a result, the wine is rich and flavoursome with excellent varietal and regional characters and added complexity from barrel maturation.

WINEMAKING DATA

GEOGRAPHICAL INDICATION | Margaret River
CELLAR POTENTIAL | 5+ years
OAK/MATURATION | French Oak | 15 months.
VARIETIES/ BLEND | 100% Cabernet Sauvignon
ALC% VOL | 14.5 % TA | 6.5 PH | 3.65

