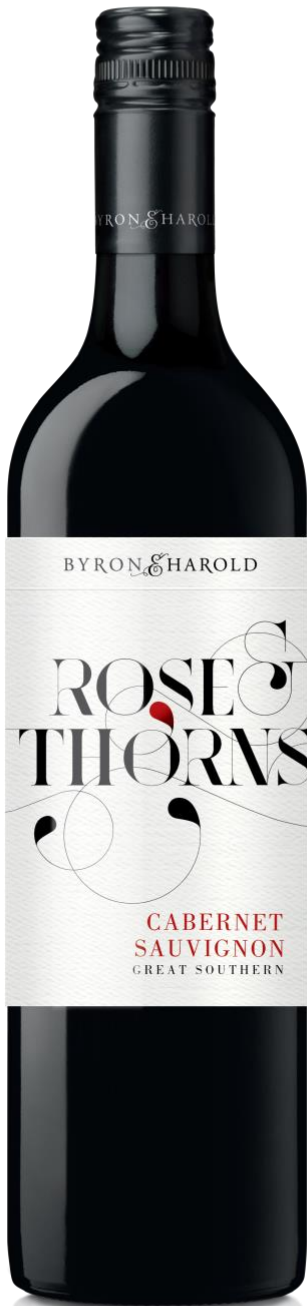




ROSE & THORNS

CABERNET SAUVIGNON GREAT SOUTHERN



COLOUR

Dark red with a crimson hue.

NOSE

Aromas of dark red with a crimson hue.

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.

FOOD PAIRING

Beef Carpaccio, Lamb Shanks and Aged Cheddar

VINTAGE NOTES

The 2019 vintage provided some challenges with unexpected rainfall events during the harvest period. Regardless, the fruit slowly ripened to meet expectations of this truly unique and stunning region. Cabernet being a more robust variety showcased well, holding true varietal and regional characters, likened by some of the early Margaret River producers as 'what used to be' a typical/normal vintage in Margaret River

QUICK NOTES

VINTAGE

2019

WINEMAKERS

Kate Morgan

GRAPE VARIETY

Cabernet Sauvignon

BOTTLED

August 2020

GROWING AREA

Great Southern

ALC %/VOL

13.6 % v/v

TITRATABLE

ACIDITY

7.7 g/l

PH

3.69

CELLAR

POTENTIAL

5+ years

OAK

French oak

MATURATION

10 months