

2021 Wilyabrup Cabernet Sauvignon



Tasting Notes

Nose: The nose exhibits complex aromas featuring blueberries, dark chocolate, and dried bayleaf, with a hint of cardamon. Fine and dusty red earth characters bring a sprinkling of earthy notes.

Palate: This wine is immediately approachable, with a soft yet structured palate. A fine minerality is present, which provides the drive and liveliness of the wine. Raspberry and boysenberry are concentrated on the palate with soft, fine grained, and rounded tannins. There is a delicate nature to this medium-bodied wine, which lingers gracefully and easily at the finish.

Pairing: Duck with chocolate sauce.

Technical Notes

Vineyard: The primary fruit for this wine was grown at the estate in Wilyabrup, and this includes some of the oldest cabernet sauvignon on the estate. This was supplemented with cabernet sauvignon grown on a neighbouring Wilyabrup vineyard. Three clones of cabernet were included in this blend (Houghton, 337, 126).

Winery: The fruit was picked in the cool hours of the early morning and allowed to cold soak for 48 hours before fermentation was encouraged. Gentle pump-overs to extract tannins and colour throughout the initial fermentation were watched carefully to ensure the tannins remained soft yet structural. The wine was transferred to finish in a combination of new and old French oak barriques. The wine is made up of 95% cabernet sauvignon and 5% malbec.

ABV (%):	13.6
Acidity (g/L):	6.0
Sugar (g/L):	<1.0
Cellaring:	Drink now or cellar for the next 10-15 years.