



2023 WILYABRUP CABERNET SAUVIGNON MALBEC PETIT VERDOT

Tasting Notes

Nose: Lifted, concentrated, complex aromas with dark berries and blueberries at the fore, underscored by cedar, liquorice, and a hint of bayleaf. The floral lift is reinforced by the Petit Verdot complimenting the savoury characters of the Cabernet by bringing cassis and a lilac floral note.

Palate: A wine of depth and suppleness, complexity and vitality. A lovely marriage of the three varieties. The fleshy core of the wine is generously fruit driven, with blueberry and dark chocolate present, yet the delicate acidity and fine, dusty, savoury tannins provide the framework for the fruit to sit in.

Pairing: Roast lamb served with roast aubergine, or boeuf bourguignon, or charcuterie board with a selection of cheeses, or simply by itself!

Cellaring: Wine will be rewarded with careful cellaring for 20+ years.

ABV (%): 13.5
Acidity (g/L): 6.4
Sugar (g/L): <0.2g/L



Technical Notes

Vineyard: The 2023 vintage was defined by its consistent and gentle weather of cool evenings and temperate daytime temperatures. This allowed the fruit to ripen over a longer period, the ongoing effect of which lends itself to dense flavour production and fine tannin ripening. The primary fruit for this wine was grown at the estate in Wilyabrup and this includes some of the older Cabernet Sauvignon on the estate planted in 1986. 3 clones of Cabernet were included in this blend - clone 412, 126 and Houghton Clone. The wine has been supplemented with Malbec and Petit Verdot.

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 the tannins and colour throughout the ferment were watched carefully to ensure the tannins remained soft yet structural. The wine was transferred to a combination of coopers of new and used French oak barriques, hogsheads and puncheons. The wine is 82% Cabernet Sauvignon, 13% Malbec and 5% Petit Verdot.

Fermentation: Initial fermentation on skins in open topped stainless steel fermenters, before maturation in 100% French oak - new and used.