

# 2021 WILYABRUP CABERNET SAUVIGNON



## TASTING NOTES

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

**Palate:** Soft, immediately approachable yet structured palate. There is a fine minerality 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. This is a medium bodied wine showing the grace and lingering qualities.

**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. 3 clones of Cabernet were included in this blend.

**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. The wine is 95% Cabernet Sauvignon and 5% Malbec.

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

ABV (%): 13.6  
Acidity (g/L): 6.0  
Sugar (g/L): <1.0

**Cellaring:** Drink now or cellar for the next 10-15 years.

**Awards:** 95 Points - Ray Jordan WA Wine Review 2024  
91 Points - James Suckling 2023  
90 Points - James Halliday July 2023



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