

2021 Cabernet Sauvignon



This is a dark, brooding, and complex wine.

Tasting Notes

Nose: A combination of earthy and mushroomy (or even truffle-like) aromas are nestled amongst notes of cedar, wild raspberries, satsuma plums, and white pepper.

Palate: Still juvenile, the wine is firm and tightly coiled on the palate. There is a real juiciness to the primary fruit elements, which are evocative of plum, rhubarb, and wild mulberries. There is also a savoury edge to the wine, with the tannin and acid offering a profound tactile influence, while also lending drive and length to the finish. The tannins are varietally cabernet yet fine and controlled to enhance the palate.

Pairing: Seared crispy duck breast with a red wine jus.

Technical Notes

Vineyard: The fruit is estate-grown here in Wilyabrup, with some supplemented fruit grown on our neighbour's property. The vines are over 40 years old. They are grown on their own roots.

Winery: This wine is 98% cabernet sauvignon with a lick (2%) of malbec. 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, carried out to extract the tannins and colour throughout the fermentation, were watched carefully to ensure that the tannins remained soft yet structural. Fermentation took place in open, stainless-steel fermenters before the wine was gently pressed into a combination of new and older French oak barriques, where maturation ensued over the next 15 months.

ABV (%):	13.7
Acidity (g/L):	6.17
Sugar (g/L):	<1.0
Cellaring:	Drink now or cellar for the next ten years.