



EDWARDS

MARGARET RIVER

2024 MATILDA CABERNET MALBEC

Powerful perfume of cassis, dark chocolate, red earth and light toasty oak. The wine is beautifully poised and elegant on the palate, with sweet blackcurrant fruit, dusty ripe tannins, and great length.

WINEMAKER'S NOTES (JONATHAN METTAM)

The malbec was harvested on 16 February, followed by the cabernet sauvignon 12 days later. Both were immediately crushed to open fermenters and inoculated. The malbec was pumped over for 8 days and the cabernet sauvignon for 10 days, each to dryness before pressing. Both underwent malolactic fermentation during primary fermentation and were pressed to 20% new and 80% seasoned French oak. The wines were matured separately in oak for 16 months, raked and returned twice, then raked to tank, blended, filtered, and bottled in September 2025.

VITICULTURIST'S NOTES (CHRISTO EDWARDS)

The 2023 wet winter was replaced quickly with a warm spring. Above average temperatures and almost no rainfall led to an early budburst and perfect growing conditions. Early veraison occurred in all varieties through December/ January due to consistent high temperatures which meant harvest was on track to be the earliest on record. 2024 was also a vintage with abundant marri blossom which favoured minimal bird pressure from silver eyes and parrots. Irrigation was used frequently on white varieties especially to try and balance sugar ripeness and flavours. All in all an excellent vintage with winemaker Jono very excited about the wines produced.

TECHNICAL DETAILS

VARIETAL	80% Cabernet Sauvignon 20% Malbec
ALCOHOL	14.5%
HARVESTED	February 2024
BOTTLED	September 2025
CELLARING	Enjoy now or cellar for many years

