



# EDWARDS

MARGARET RIVER

## 2024 RESERVE CABERNET SAUVIGNON

Exhibits ripe blackcurrant fruit with earthy graphite mineral overtones, all cradled by exceptionally fine tannins and integrated oak. The fragrant bouquet is lifted with cassis and black fruit aromas which flow into a velvety palate interwoven with supple but firm tannins. A distinct mineral complexity is garnered from the rocky granitic soils of the Leeuwin Ridge, and contributes to the depth and length of the wine.

### WINEMAKER'S NOTES (JONATHAN METTAM)

Harvested at optimum ripeness on 28 February and immediately crushed to a static fermenter and inoculated with yeast. The ferment was pumped over for a period of 8 days until the ferment was dry. The ferment was co-inoculated with malolactic bacteria on the second day of fermentation and was pressed to a combination of 40% new and 60% second fill French oak barriques. The wine was then matured in this oak for a period of 15 months, before racking to tank, filtering and bottling 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

<b>VARIETAL</b>	100% Cabernet Sauvignon
<b>ALCOHOL</b>	14.2%
<b>HARVESTED</b>	February 2024
<b>BOTTLED</b>	September 2025
<b>CELLARING</b>	Enjoy now or cellar for up to 5-15 years

