



CAPE LANDING

MARGARET RIVER

2018 RESERVE CABERNET SAUVIGNON

Currently maturing in our storage cellars, our first Cabernet Sauvignon is looking and tasting absolutely superb. Bottled in March 2019 for release in 2020 or 2021, this Cabernet has medium bodied tannins and high-level fragrances.

TASTING NOTES

COLOUR

Ruby red with garnet flecks.

BOUQUET

Violets, glazed cherries, graphite and subtle hints of cedar and freshly roasted coffee beans.

PALATE

A bright and focused entry of primary red fruits and cassis guided by pristine fruit tannin and drive. An undercurrent of wet slate and maraschino cherries through the palate delivers a finish both poised and lingering.

WINEMAKER'S NOTES

Our meticulously managed Cabernet Sauvignon is harvested on the last few days of the season. The fruit is destemmed, and the berries just split before being transferred for fermentation. The ferment is kept cool so as to allow slow and controlled extraction of tannin, flavour and sugar from the fruit, thus crafting a wine of aromatic intensity and textural depth and precision.

Must is pumped over 3 times daily to aid extraction, followed by a gentle separation of the wine from the skin after 14 days.

Malo-lactic fermentation is carried out in stainless steel, after which the wine is transferred to and aged on French Oak for 10 months before a gentle fining and bottling.

TECHNICAL DETAILS

VARIETALS	100% Cabernet Sauvignon
ALCOHOL	14.3%
CELLARING POTENTIAL	20+ Years
HARVESTED	13 April 2018
OAK	Aged on French Oak
TA	16.19 g/l
pH	3.8
RESIDUAL SUGAR	1.47 g/l
BOTTLED	March 2019
VINTAGE DESCRIPTION	The 2017/18 growing season was kind to us. Rain came at the right times, and mild temperatures meant that ripening was slow and steady. Sunshine and afternoon sea breezes gave us vibrant fruit flavours and natural acidity. Quality and yield this year was exceptional.

