

2020 WILYABRUP CABERNET SAUVIGNON



Exclusively Wilyabrup fruit, this wine is hand crafted from start to finish and highlights the culmination of everything we have learnt since our first release in 1987.

Tasting Notes

Nose: Complex aromas with bayleaf, blueberries, satsuma plums, briary chocolate and earthiness.

Palate: Soft and generous yet complex. Its a baby with a concentration of mulberry, blackberry and bayleaf characters giving brightness and plushness. The oak component gives the wine polish and adds to the intensity of the wine by underscoring the fruit. An intense expression of this great grape variety.

Pairing: Slow cooked shoulder of lamb with roasted veggies.

Technical Notes

Vineyard: The primary fruit for this wine was grown in Wilyabrup. This was supplemented with Cabernet Sauvignon grown on a neighbouring Wilyabrup vineyard.

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 gently pressed to oak. A small portion of Merlot (6%) and Petit Verdot (3%) were added to the blend. This wine is comprised of the best 8 barrels, as chosen by our winemakers.

Fermentation: 100% French oak barriques, combination of new and 1-2 year old.

Alcohol: 14.7%

Total Acidity: 6.14 g/l

Residual Sugar: <1.0 g/l

Cellaring: Drink now through to 2040.