



PEACETREE

MARGARET RIVER

2020 CABERNET SAUVIGNON MALBEC



WINEMAKING

The fruit is hand harvested from very low yielding organic vines in the Witchcliffe. The grapes were crushed, destemmed and then pumped into small overhead fermenters and inoculated with yeast immediately. The ferment was allowed to reach 30°C and pumped over with oxygen regularly during the peak of fermentation. This allows maximum extraction of the fine tannins, flavour and colour from the skins. Post fermentation - the free run wine was run off into seasoned French oak barrels and then the remaining solids were basket pressed into barrels and left to mature for 18 months. The varietal components were blended, minimally fined and filtered prior to bottling.

TECHNICAL ANALYSIS

TA - 6.2

pH - 3.68

Alc/Vol - 14.5%

WINEMAKER

Severine Maudoux

TASTING NOTE

Lifted notes of blackcurrant, plum and licorice with an underlying hint of cedary French oak. Dry, fine and persistent tannins with a backbone of ripe and fleshy black fruits - blackcurrant and blackberry. A full bodied style with complexity and total integration of fruit and French oak.

AWARDS/REVIEWS

93/100 - Halliday Wine Companion 2023

91+ Pts - The Wine Front, Campbell Mattinson, Feb 2022