

## CABERNET SAUVIGNON 2016

WINEMAKER'S NOTE: Deep colour with the classic bouquet of briar Cabernet and unmistakably Margaret River this wine has a rich and structured palate.

VINTAGE CONDITIONS: The 2016 growing season was characterised by a return to average winter rains followed by a cool spring free of high winds that led to good flowering and fruit set. Warmer conditions prevailed into summer leading to a normal ripening compared to recent vintages. These were ideal conditions for our reds with a fine Indian summer that help develop excellent colours and fine tannin structures in the final wine.

VINEYARDS: Located in north of the Margaret River region our vineyard was planted almost 17 years ago. Low yielding and now mature.

VINIFICATION: Hand-picked grapes were fermented in a single open fermenter and plunged daily. On dryness, the wine was run to new and one-year old barrels. It was finally bottled after twelve months in oak and laid down for further maturation until release.

VARIETAL: 100% Cabernet Sauvignon

VINTAGE: 100% 2016

REGION: 100% Margaret River

ALCOHOL: 14.5%

TOTAL ACIDITY: 5.8 g/l

PH: 3.55

RESIDUAL SUGAR: Dry WINEMAKER: Brian Fletcher CELLARING: Medium term



