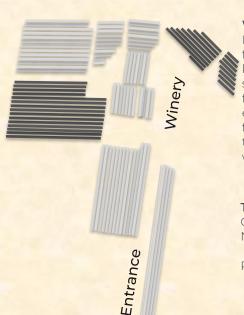


2020 was a vintage like no other. Whilst a global pandemic changed the way people lived their lives, Western Australia experienced a near perfect vintage. The preceding Spring growing season was warmer than average resulting in earlier bud burst and grape development. Grape yields were lower than average which led to one of the earliest harvests on record. The near perfect growing season allowed the winemakers to harvest fruit at optimal flavour and sugar ripeness. The resulting wines display ripe, concentrated varietal fruit characteristics.



## Winemakers Comments

Picking of the Cabernet Sauvignon occurred in late February and was immediately followed by the pick of the Merlot. After de-stemming and crushing, each parcel was kept separate in small 5 tonne open fermenters. The must was inoculated with a selected yeast isolate and managed with twice daily pump overs to extract colour, flavour and tannin. Based on taste, having achieved the ideal balance of flavour and extract, the ferment was then pressed to tank. After the completion of primary fermentation, the wine was inoculated for Malolactic Fermentation (MLF) and allowed to complete before being transferred to French oak barriques for maturation. The wine spent 16 months maturing in these barrels prior to blending and bottling.

## **Tasting Notes**

Colour: Deep garnet with brick red hues.

Nose: Small black fruits, plum skin, chocolate box and spicey cedar notes,

with alluring hints of wild mint and bay leaf.

Palate: This wine is medium weight and opens with dark berry fruits and

savoury spice flavours. The palate is fresh, complex and beautifully textured with silky smooth tannins. The acid is bright and supports the overall structure of the wine lending to a wonderful length to the

finish. Cellaring potential for up to 10 years.

