



2017 Prendiville Reserve Cabernet Sauvignon

Tasting Notes

Varietal Breakdown

Cabernet Sauvignon

Region

Margaret River

Vintage

Overall, the whole of the 2017 growing season, from Spring through to Autumn was much cooler than average. There were no heat extremes in 2017. This delayed the ripening of all grape varieties by at least 3 -4 weeks. At the start of April, all of the red grapes were still on the vine, several blocks still needing a good 4-5 weeks to fully ripen. With April normally the change in season, there were many hours spent nervously watching the weather forecast, waiting for the rain to start. Unbelievably Mother Nature was on our side and April was one of the driest on record. Our latest season ever, with the last of the Cabernet being harvested in early May. The wines produced this season are elegant, showing more flavour complexity and concentration.

Viticulture

The Sandalford Estate vineyard in Wilyabrup, Margaret River, is one of the largest and oldest vineyards in this famed region, having been originally planted in 1972. The Wilyabrup sub-region is in the northern end of the Margaret River GI. Wilyabrup is usually some 4 degrees Celsius warmer on average than the southern parts of Margaret River. This ensures optimal ripeness and generosity in the wines produced. There are twelve old vine Cabernet Sauvignon blocks on the Estate. Only the best was used to make this release.

Winemakers Comments

After destemming and crushing, this select parcel of hand-picked Cabernet grapes was inoculated with a selected yeast strain and fermented in small five tonne open fermenters. The traditional method of pumping over was done by hand, twice daily during fermentation to optimise colour, flavour and tannin extraction from the fermenting must. At the end of ferment, the wine was pressed off skins and transferred to French oak barrels. After twelve months of barrel maturation, only the best fifteen barriques were put aside for this release of the Prendiville Reserve Cabernet Sauvignon. Each bottle is individually numbered.





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Oak Treatment

Twelve months in seventy percent new French oak barriques.

Tasting Notes

Colour: Dark ruby red.

Nose: A powerful nose that jumps out of the glass. It is complex and evolves as its given time to open up in the glass. Up front there are savoury notes of bay leaf and juniper. These open up to rich dark berries – blackberries and sweet blueberries and a hint of violets.

Palate: This wine is intense and complex. Like the nose, it will keep evolving in the glass as you're enjoying it. Blackberries and sweet blueberries are in abundance with the same savoury flavours combining with spice notes, especially cinnamon and nutmeg. The French oak adds a lovely layer of cedar, mocha and vanilla. The tannins are powerful, yet very fine grain and soft. Underneath there is a refreshing acid balance, which combine with the tannins to give this wine a beautifully textured line through the palate and gives length on the finish so the wonderful flavours linger on. With 70% new French oak, this wine is just a baby and whilst drinking beautifully now, with careful cellar maturation for 15 year or more, this limited release of the Prendiville Reserve Cabernet Sauvignon will certainly reward the patient. (A harmless deposit may form in the bottle during cellar maturation and decanting is recommended prior to serving).

Wine Analysis

Alcohol 14.8%

pH 3.62

TA 6.55 g/L

This wine is vegan & vegetarian friendly

