



2017 Prendiville Reserve Cabernet Sauvignon Shiraz

Tasting Notes

Varietal Breakdown

Cabernet Sauvignon & Shiraz

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 and five old vine Shiraz blocks on the Estate. Only the best were used to make this release.

Winemakers Comments

After destemming and crushing, the select parcels of hand-picked Cabernet and Shiraz grapes were 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 twenty barriques were put aside for this release of the Prendiville Reserve Cabernet Sauvignon Shiraz. Each bottle is individually numbered.





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Oak Treatment

Twelve months all in French oak barriques.

Tasting Notes

Colour: Dark ruby red.

Nose: A complex meld of flavours that really benefits when given time to open up and evolve in the glass. This wine starts with savoury spices of bay leaf, juniper and star anise. It further opens to reveal rich dark berries, particularly blackberries and sweet blueberries, a hint of violets.

Palate: Like the nose, this wine will keep evolving in the glass as you're enjoying it. Blackberries and sweet blueberries are in abundance with the same savoury spices evolving to cinnamon and nutmeg flavours. The French oak adds layers of cedar and mocha with the tannins smooth and silky soft, yet full of power. They, in combination with the acid balance, build a beautifully textured palate, meaning the wine and all of its complex flavours will linger on long after you've enjoyed it. This wine whilst drinking beautifully now, is just a baby and with careful cellar maturation for 10 years or more, this limited release of the Prendiville Reserve Cabernet Sauvignon Shiraz will certainly reward the patient.

Wine Analysis

Alcohol 14.3%

pH 3.57

TA 6.72 g/L



This wine is vegan & vegetarian friendly