



2018 Prendiville Reserve Cabernet Sauvignon

Tasting Notes

Varietal Breakdown

Cabernet Sauvignon

Region

Margaret River

Vintage

The 2018 vintage was a return to the fantastic conditions that Margaret River is known for. With a wet start to the season in winter and early spring providing a good base of ground water for the vines. November was very dry, perfectly timed with the vines going through flowering and fruit set. After rainfall in both December and mid-January, the season changed and we saw an extended dry and warm period through to the end of picking in mid-April. The maximum temperatures were consistent with long term average and the sea breeze providing the essential cool nights that Margaret River is known for. All fruit this season is of exceptional quality and showing great varietal characters.

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 thirteen months of barrel maturation, only the best barriques were put aside for this release of the Prendiville Reserve Cabernet Sauvignon. Each bottle is individually numbered.



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Reserve

2018 Prendiville Reserve Cabernet Sauvignon

Oak Treatment

Thirteen months in seventy percent new French oak barriques.

Tasting Notes

Colour: Dark ruby red.

Nose: An intense and complex nose that continually evolves as it opens up in the glass. Rich dark berries and mocha notes up front. It then opens to savoury spices of bay leaf, juniper and vanilla. Notes of cedar and violets add another layer of complexity.

Palate: Like the nose, this wine is intense and complex and will keep evolving in the glass as you're enjoying it. It opens with blackberries and blueberries, with savoury spices of nutmeg, juniper and cloves. The French oak adds a rich layer of mocha, vanilla and cedar. The tannins are powerful, yet fine and silky soft. Underlying these wonderful flavours, the acid and tannins combine to give this wine a beautifully textured line on the palate, leading to a wonderful lingering length on the finish. 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 deposit may form in the bottle during cellar maturation and decanting is recommended prior to serving).

Wine Analysis

Alcohol 14.5%

pH 3.61

TA 6.66 g/L

This wine is vegan & vegetarian friendly

