



2018 Prendiville Reserve Cabernet Sauvignon Shiraz

Tasting Notes

Varietal Breakdown

78% Cabernet Sauvignon, 20% Shiraz & 2% Malbec

Region

Margaret River

Vintage

The 2018 vintage was a brilliant red vintage for the Margaret River wine region. The preceding Spring was climatically very dry, allowing for excellent flowering and fruit set conditions. Rainfall in December and mid-January provided some much-needed moisture before the season witnessed an extended dry and warm period through to the end of picking in mid-April. The maximum temperatures were consistent with the long-term average and the cool nights are moderated by the region's proximity to the Ocean. These factors provided ideal growing conditions. The wines will be long remembered for the exceptional quality displaying typicity and wonderful depth of flavour.

Viticulture

Originally planted in 1970, the Estate vineyard in Wilyabrup, Margaret River, is one of the largest and oldest vineyards in this famed wine growing region. The old vine Cabernet blocks are planted to the famed 'Houghton selection' clone of Cabernet Sauvignon chosen by the iconic Western Australian winemaker, Jack Mann. And the old vine Shiraz plantings are the oldest known Shiraz vines in Margaret River. These naturally low yielding old vines are cane pruned and trellised to a VSP system.

Winemakers Comments

After destemming and crushing, the select parcels of hand-picked Cabernet Sauvignon and Shiraz grapes were inoculated with a selected yeast isolate and fermented in small five tonne open fermenters. The ferments were worked to optimise colour, flavour and tannin extraction before pressing to tank and transferring to French oak barriques. After fourteen months of barrel maturation, thirty-four barriques of Cabernet Sauvignon and Shiraz were selected and blended before a small addition of Malbec was included to add plushness and complexity to the final blend. Each bottle of the Prendiville Reserve Cabernet Sauvignon Shiraz is individually numbered.





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Oak Treatment

Fourteen months in 100% French oak barriques, one third new.

Tasting Notes

Colour: Dark garnet with brick red hues.

Nose: A complex amalgam of aromatics and flavour with the added benefit of several years of bottle age before release. Blackberry, plum, wild mint, savoury spice, bay leaf, star anise and chocolate on the nose. Still fresh and bright, the brambly fruit opens to reveal rich dark berry fruits, blueberry, chocolate box and a hint of violets.

Palate: Dark fruit flavours and savoury spices are in abundance and evolving with the layers of cedar and mocha derived from the toasted French oak, adding depth and complexity. The tannins are rich and mouth coating, full of power, yet soft and sweet. The tannin and acid balance builds a beautifully textured palate that lingers long. This wine, whilst drinking beautifully now, will cellar for at least a further 10 years and beyond. It will certainly reward the patient.

Wine Analysis

Alcohol 15.0%

pH 3.59

TA 6.71 g/L

This wine is vegan & vegetarian friendly

