



2019 Prendiville Reserve Cabernet Sauvignon

Tasting Notes

Varietal Breakdown
Cabernet Sauvignon

Region
Margaret River

Vintage

Whilst the majority of Australia experienced a hot summer with above average temperatures in 2019, the southwest corner of WA encountered a quite the opposite. Temperatures for the growing season were cooler than the long-term averages. These milder conditions resulted in a delayed ripening pattern for most varieties resulting in slow flavour accumulation. With no disease pressure, all grapes were harvested with a good balance of sugar, flavour and tannin ripeness.

The resulting red wines are elegant in style displaying wonderful varietal characters.

Viticulture

The Sandalford Estate vineyard in Wilyabrup, Margaret River, is one of the largest and oldest vineyards in this famed region. The vines were originally established in 1972 not long after the pioneering vineyards of the region. The Wilyabrup sub-region, towards the northern end of the Margaret River, is usually some 4 degrees Celsius warmer on average than the southern parts of Margaret River. The area is widely considered to produce the most consistent Cabernet wines in Margaret River.

The old vine Cabernet Sauvignon blocks are planted with the Houghton clone and only the best parcels were used to make this release.

Winemakers Comments

This select parcel of hand-picked Cabernet was destemmed to small open top fermenters, and then inoculated with a selected yeast isolate for fermentation. The traditional method of pumping over was done by hand twice daily to optimise colour, flavour and tannin extraction from the fermenting must. At the end of ferment, the wine was pressed off skins to tank, inoculated for ml, and then transferred to French oak barriques for maturation. After eighteen months of barrel maturation, only the best thirteen barriques were selected for this release of the Prendiville Reserve Cabernet Sauvignon. An overlay of Malbec (14%) into the blend has added depth and richness to the wine. Each bottle is individually numbered.





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Oak Treatment

Eighteen months in seventy percent new French oak barriques.

Tasting Notes

- Colour:** Dark ruby red.
- Nose:** Mulberry and blackberry fruits with hints of sage, camphor and bay leaf. The fruit characteristics are well married with the chocolate box and cedar notes derived from French oak maturation. Wild mint, juniper and dark berries on exhibit before the wine evolves and opens up to reveal a more savoury edge.
- Palate:** The wine is intense and complex. Like the nose, it will keep evolving in the glass as you're enjoying it. The French oak adds a lovely layer of cedar, mocha and vanilla to match the abundance of dark fruit flavours. The tannins are powerful, yet tight and fine. Underneath there is a refreshing acid balance, which combined with the tannin, give this wine a beautifully textured line through the palate and length to the finish. With 70% new French oak, this wine is just a baby. Whilst drinking beautifully now, with careful cellar maturation for 15 years or more, this limited release of the Prendiville Reserve Cabernet Sauvignon will certainly reward the patient. (A small harmless deposit may form in the bottle during cellar maturation. Decanting is recommended prior to serving).

Wine Analysis

Alcohol 14.8%

pH 3.62

TA 6.58 g/L



This wine is vegan & vegetarian friendly

sandalford.com