



2013 wildberry reserve cabernet sauvignon

Variety: Cabernet Sauvignon 100%

Region: Margaret River 100%

Sub Region: Wilyabrup

Cellaring Potential: This wine is drinking beautifully now and will reward with careful cellaring over the next 10-12 years.

Winemaker notes

Colour: Deep crimson

Bouquet: The wine opens with classic aromas of mulberry, cassis and cedar.

Palate: The palate is rich and powerful showing generous redcurrant, mulberry and dark chocolate flavours. A soft and supple backbone of tannin gives this Cabernet a long and precise evolution through the palate.

Winemaking

Machine Harvested fruit is delivered to the winery where it is crushed and destemmed to a fermenter. Selected yeast is added and a controlled fermentation is conducted over a 14 day period.

During fermentation the wine is pumped over the skins twice a day to facilitate colour and tannin extraction. A period of post fermentation maceration on-skins has been employed for this batch to further ameliorate and soften the tannin profile of this wine. Following fermentation and extended skin contact the wine is matured in approximately 50% new and a selection of one and two year old French oak barriques. After maturation the wine is assembled before a light egg fining and filtration prior to bottling.

Technical details

Alc%: 14.5%

pH: 3.59

TA: 6.6g/L

RS: Dry

