



2014 price catch 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 10-15 years.

Winemaker notes

Colour: Deep intense Garnet.

Bouquet: The wine displays a powerful and intense bouquet of Cassis, Mulberry, Cedar and Tar.

Palate: The palate is a powerful display of dense and rich black fruit flavours that combine with the distinct gravelly ironstone characters and long silky tannins so often seen in the best wines from the region.

Plush, silky and long, this Cabernet Sauvignon displays a purity seen in only the very best wines.

Winemaking

Situated in the renowned Wilyabrup sub-region of Margaret River, our Prize Catch Cabernet is sourced from a small section of Cabernet vines within our Wildberry Farm Vineyard.

Meticulous canopy and yield management were employed on this exceptional section of vineyard to ensure that its pedigree was realized.

Following picking, the fruit was destemmed to an open-top fermenter. The primary fermentation lasted for 11 days with regular hand plunging of the batch to ensure the soft extraction of colour, flavour and tannins.

On completion of fermentation the wine was pressed to new French oak barriques for the following 16 months.

In January 2014 the wine was assembled and lightly fined and filtered before bottling.

Technical details

Alc%: 14.8%

pH: 3.58

TA: 6.8g/L

RS: Dry

