



## ***2016 Cabernet Sauvignon Magnum***

**Colour:** Deep ruby red with brick red hues.

**Nose:** Dark, ripe forest fruits with cedar wood spice and herbaceous high notes.

**Palate:** Rich and concentrated, dominated by blackcurrant with notes of chocolate nibs and rich cedar oak. Long, fine tannins and berry acidity work together, giving the wine great poise, length and balance.

### **Vinification:**

Pristine Cabernet Sauvignon fruit was picked in the cool of the morning. It was then placed in open fermenters and macerated on skins for 24 days. The cap was lovingly hand plunged four times a day in the early stages of the ferment, to extract colour and tannin. The free run juice was drained and the fermented grapes were basket pressed to tank. The wine underwent a malolactic fermentation which softens the acid. The wine was then racked to French barriques, ( 50% new and & 50% one and two year old) and matured for 16 months. Blended and bottled in December 2017.

**Technical Data:** Alc. 13.8%                  pH 3.6                  TA 5.8 g/l

### **2016 Vintage:**

The Margaret River region had an abundant winter and spring rainfall, but little or no rain from November until mid-March, with significant rainfall over three days. Due to a combination of bushfires and reduced Marri blossom, the birds were keen for more than their fair share of the grapes. An all timed netting schedule ensured the damage from our fine feathered friends was minimised. Across the region yields were low due to poor flowering and fruit set, however the exceptional quality of our fruit more than compensated for the loss in quantity.

**Vintage Rating:** 9/10