

2018 STEVENS ROAD CABERNET SAUVIGNON



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| VARIETY: | Cabernet Sauvignon 100% | |
| REGION: | Margaret River, W.A. | |
| TECHNICAL: | Alc.: 14.0% v/v TA: 6.5 g/L Free SO ₂ : 38 ppm pH: 3.43 | Residual Sugar: 0.4 g/L VA: 0.3 g/L Total SO ₂ : 88 ppm |

TASTING NOTES

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| COLOUR: | Deep red, purple hues. |
| BOUQUET: | Brooding dark fruits; blood plums and blackcurrant with hints of bay leaf and graphite in the background. |
| PALATE: | The generous palate is full bodied and concentrated, with forest fruits, cocoa and cassis. The inky fruits are underpinned by dense tannins and a firm acid backbone culminating to a lingering Cabernet finish. |

CELLARING POTENTIAL:

Vibrant and robust in its youth, this is a powerful yet refined wine which will certainly reward with further bottle maturation.

VINTAGE CONDITIONS

The growing season began with good, even budburst after average Winter rainfall. The mild Spring which followed ensured that there was good flowering and fruit set. A moderate start to Summer, with no heat extremes, set up the harvest well with white varieties offering great flavour intensity and bright acidity. There was an incredible display of Marri blossom (tagged as a once in a generation 'mega-blossom') which meant bird pressure was practically non-existent whilst the whites were harvested. A minor rain event occurred in mid-March, which was followed by fine warm conditions that prevailed right through to middle of April allowing all red varieties to achieve great flavour and tannin ripeness. In summary 2018 will be remembered as an outstanding vintage!

All the fruit for this single vineyard Cabernet Sauvignon is from the bottom 21 Cabernet rows of Block 3 at our Stevens Road Vineyard. The vineyard is situated on the Boodjidup Brook, about 3km from the winery. We consider this mature, low yielding vineyard as our own Grand Cru site, as the tiny block (0.6 Ha) consistently produces some of our very best Cabernet each vintage. Limited to only 210 dozen, the 2018 Stevens Road Cabernet Sauvignon recognises the outstanding quality that this individual vineyard can produce and highlights the unique personality of this very special site.

WINEMAKING

This 2.5 tonne parcel of fruit was crushed/destemmed into a small static fermenter followed by a six- day ferment at 25°C, during which the cap was managed by regular aerative pump overs. The wine was gently pressed at approximately 2 Baume and finished fermentation and MLF in tank. Once dry, the wine was then racked to fine French oak barriques (40% new) and was matured in oak for 14 months prior to bottling without any fining.