

TECHNICAL & TASTING NOTES

WINE Art Series Cabernet Sauvignon
VINTAGE 2020
% VARIETAL 98% Cabernet Sauvignon, 2% Malbec

Label artwork by Al Poulet, entitled "Rum Rage".

THE YEAR

2020 produced another outstanding Margaret River vintage. Cabernet Sauvignon was a standout variety with intense colour, fruit weight and aroma.

Winter of 2019 was typically wet and windy, although overall winter rainfall was lower than average. Chardonnay was the first variety to burst in the middle of August, encouraged by a prolonged period of sunny weather in late July and early August. Budburst was then noted in the Riesling and Cabernet through late August and September.

Summer was consistently warm, with few hot days. Veraison was first noted in the Estate Pinot Noir vineyards in mid-December, which is significantly earlier than usual. Nets went onto the vineyards through early January, although a good show of Marri blossom in the region kept the birds away from the ripening vines until March, when the Marri flowering was complete.

Harvest commenced in the final week of January, with Pinot Noir picked for the Estate Brut. Mild, temperate days and cool nights allowed the reds to develop beautiful tannin, flavour and sugar ripeness. Harvest of the Cabernet Sauvignon and Shiraz began in mid-March and the last Estate fruit was picked on April 4.

TASTING NOTES

An abundance of dark cherries, boysenberries and blackcurrants greet the nose. The fruit spectrum is wrapped around complex layers of star anise, black cardamom, cedar, clove, cumin and fennel seed. There is a gentle lift of freshly picked violets and lavender.

Concentrated and textured, dark black fruits meet cacao and coffee on the palate. There is power and structure tuned with finesse and elegance. A graphite, mineral and ethereal thread is laced throughout. Star anise and cinnamon quill provides an extra layer leading to a fine, powdery, and slightly chalky finish.

VINIFICATION

After individual berry sorting and cold soaking, fermentation took place in closed, static fermenters at temperatures between 26C-30C with extraction by pumping over each individual parcel three times daily. After malolactic fermentation entirely in barrels and nine months of barrel maturation, separate parcels were blended for further maturation in French Bordelaise coopered barriques with seasonal rackings.

FINING	Egg white	FILTRATION	Sterile 0.45um
FINAL ALCOHOL	13.5%	TOAST LEVEL	Medium
BARRREL MATURATION TIME	22 months	% NEW OAK	50% new
FINAL ACID	6.91 G/L	FINAL PH	3.33
BOTTLING DATE	18 - 19 January 2022	RELEASE DATE	February 2024

