

TECHNICAL & TASTING NOTES

WINE ART SERIES CABERNET SAUVIGNON

VINTAGE 2018

% VARIETAL 97% CABERNET SAUVIGNON, 3% MALBEC

THE YEAR

An outstanding vintage for Cabernet Sauvignon in Margaret River.



Winter of 2017 was met with typically wet and windy conditions. Chardonnay was the first variety to experience bud burst in late August, followed by the Riesling and Cabernet through September. Flowering in all varieties was approximately ten days earlier than in vintage 2017. Conditions in spring were generally mild, with the usual showery and sunny periods resulting in excellent set across most varieties.

Temperatures throughout summer were warm, with very few hot days. Veraison occurred two weeks earlier than in 2017. 2018 was a spectacular year for flowering of the local marri trees, which kept birds occupied elsewhere and away from the ripening vineyards. Harvest commenced with the Riesling in the middle of February while Shiraz and Cabernet harvest commenced in the last week of March and into the third week of April. After early leaf removing across the fruit zone to let in the sunshine and thinning of fruit where necessary, the reds were able to hang well into a rain free April. The slow autumn ripening allowed Shiraz and Cabernet to develop intense and vibrant fruit flavours with excellent tannin ripeness.

TASTING NOTES

A concentrated and dark nose displaying dense blackcurrants and dark cherries. Heightened floral notes of violets and bay leaf diligently combine with savoury spice notes of black cardamom, anise, clove and cumin. There is an evident undertone of graphite and flint, providing a very detailed nose.

Intensity and density pairs with purity and elegance. Predominately a blackcurrant thread on the palate, there is so much offering in layers. Bold, rich and contoured primary fruits engage with bright, almost mineral acidity, contoured with olive tapenade, iodine and sage. The tannins are silky, finely polishing the shape and finish on the palate.

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 9 months of barrel maturation, separate parcels were blended for further maturation in French Bordelaise coopered barriques with seasonal rackings. This wine spent 22 months in total in oak.

FINING	Egg white	FILTRATION	Sterile 0.45 µm
FINAL ALCOHOL	13.5%	BARREL MATURATION TIME	22 months
FINAL ACID	6.91 G/L	% NEW OAK	50% new
BOTTLING DATE	8 January - 10 January 2020	FINAL PH	3.39
TOAST LEVEL	Medium	RELEASE DATE	May 2022

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