

# WYJUP COLLECTION

## CABERNET SAUVIGNON 2019

### THE VINTAGE

The preceding 12 months to the 2019 vintage were dry; however, timely rains during late winter and early March produced enough sub-surface moisture to advance vine health and fruit ripening capacity. During vintage cool nights and mild days, reduced sugar accumulation and maintained the fruit's natural acidity. Combined with the low yields, this cooler and wetter vintage produced wines of supple and elegant flavours with lower alcohol and balanced acidity.

### THE WINEMAKING

Separate parcels of machine harvest fruit were destemmed into open top fermenters without any chilling and then inoculated with a cultured yeast strain. Throughout fermentation, phenolic extraction was carefully managed with a combination of hand plunging and pump overs 2-4 times daily. The finished wine was allowed to undergo extended maceration on skins for up to four weeks post-fermentation before being pressed to tank and racked to French Barriques (60% new) for malolactic fermentation. The wine was matured for 15 months before blending, filtration, light fining, and bottling.

### THE WINE

Deep maroon with purple hues.

Complex aromatics of ripe cassis and blueberries all intertwined with rich cedar oak and hints of black olive and dark chocolate. A wine structured and built for ageing. Almost endless supply of fruit weight on the mid palate, ably carried along with ripe, layered tannins of extraordinary length.

The wine will cellar for a minimum of 15 years.

*Pair with Venison Tenderloin and Blueberry Sauce*

### VINEYARDS

Cabernet  
100%)  
Wyjup North  
Block Cabernet

### THE DATA

Alcohol:

14%

Standard

Drinks:

8.3

Titratable  
Acidity:

6.5

pH:

3.5

BOTTLES  
MADE

744

