

LIONEL SAMSON

A wine which is crafted and released only from exceptional vintages



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Lionel Samson was persuaded to come to Fremantle by Captain Stirling, the founder of the Swan River Colony. He arrived aboard the ship Calista in 1829, bringing merchandise and livestock ready to tackle the new colony.

It was a challenging beginning, with no infrastructure and hundreds of settlers. Yet within a month Lionel was among the first to receive land, appointed postmaster, set up a merchant business, and received the first liquor license, still in existence in WA today.

Lionel was involved in progressing the early economy with agriculture, trade and banking. Lionel was a member of the legislative council for sixteen years, fighting for the rights of the colonists.

During this time Lionel and his wife Fanny raised six children. Lionel died in his eightieth year and his obituary stated that "to write a sketch of Mr Samson's colonial career would be to write the history of the colony".

His son, William carried the Lionel Samson & Son business through the profitable gold rush and today it is a thriving family business, still 100% family owned. Lionel Samson & Son acquired Plantagenet Wines from another pioneer, Tony Smith in 1992 and the tradition and pioneering spirit of Lionel Samson lives on in this wine.



VINTAGE 2018 VARIETAL Cabernet Sauvignon

BOTTLES MADE 1113 GI Mount Barker, Great Southern

VINEYARD Wyjup vineyard - first planted 1971.

COLOUR Deep ruby red

AROMA Brambled fruits initially that evolve to reveal cassis, mulberry, bay leaf, olive tapenade, tobacco, touch of savoury old world character, salami, pot pourri - rose and dried petal.

PALATE Incredibly precise and well composed phenolics, even and fine. Gravel, graphite, mulberry, cassis, olive, bay, earthy spice. Complexity, nuance, definition, grace and poise.

CELLARING Built to age with excellent cellaring potential, up to 30 years.

FOOD PAIRING Braised goat or slow cooked beef blade - this is a big wine that can handle full flavoured, gelatinous and rich dishes.

WINEMAKING Fruit was harvested, destemmed and crushed directly to small open top fermenters before inoculation with a cultured yeast strain. Fermentation was managed with regular plunging and occasional aerative pumpovers. At the completion of ferment, the best parcels underwent extended maceration for up to 4 weeks before being gently pressed to barrel. Maturation in oak for a total of 18 months, individual barrels racked and returned three times during maturation, before blending, filtration and bottling

MATURATION 18 months in French oak barriques (48% new).

VINTAGE CONDITIONS A sublime vintage, conducive with all great southern varietals in expressing its own distinct regionality. Cool winter conditions followed by early spring rains ensured a saturated soil profile at the commencement of bud burst. Uniform vine growth resulted until November when the warm dry conditions produced perfect flowering conditions. Temperatures remained warm and moderate up until march. Unseasonal high pressure systems dominated the maritime climate throughout March and April. This resulted in mild daily temperatures and cold nights. With no sign of rain fruit was left to hang, developing flavour intensity. The fruit was thus picked at the winemaker's whim.

T/A 6.5 ALC 14.0% pH 3.57