

# WYJUP COLLECTION

## CABERNET SAUVIGNON 2018

### THE VINTAGE

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.

### 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 pumpovers 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 (28% new) for malolactic fermentation.

Maturation for 16 months before blending, filtration and bottling.

### THE WINE

Aromas of blackberries, cassis, bay leaf, tobacco with notes of cedar and floral spicy oak.

Intense palate of dark berries and brambled fruits (blackberry/blueberry).

Dense yet fine, compact and intense in its youth with tar, graphite, spice and incredible concentration of phenolics (tannin). A wine of great depth, length and calibre with long term potential to age.

Food pair with pot roasted lamb shanks, polenta and sprouts.

### VINEYARDS

Fruit parcels selected from the Wyjup vineyard.

### THE DATA

Alcohol:  
14.0%

Standard  
Drinks:  
8.3

Titrateable  
Acidity:  
6.3

pH:  
3.45

BOTTLES  
MADE:  
4345

