



## MARGARET RIVER



#### COLOUR

Medium dark red colour with purple tones

#### NOSE

Lifted Blue/Reds fruit aroma with a lovely pretty violet vibrancy and lift

#### **PALATE**

Crunchy berry fruits with a rich blue fruit sweetness. Dense and chewy tannin profile with balanced slippery acidity.

Lovely undertones of dry herbs like Thyme and Rosemary help drive the fruit forward style to be true Margaret River Cabernet Sauvignon

#### WINEMAKING

Three Cabernet components from our Carbunup River, Wilyabrup and Yallingup vineyards were destemmed to separate static tanks with inoculated immediately with a Bordeaux yeast strain and others going through cold soak. Each tank was pumped over as required to maximise the wines extraction and fruitfulness. The wines were fermented on skins to dryness at a maximum of 24C and pressed after 10-18 days. The wine was racked to barrel post MLF and was then matured for 10 months in 20% new French oak barriques. The wine displays the fresh varietal Cabernet characters.

### **VINTAGE NOTES**

It was a cool and wet start to the season through spring, with rainfall double the long-term average in November. La Niña created a strong cyclone season in Western Australia in February and March, resulting in unusual warm and moist conditions for the south-west. A major rain event a week after Easter all but closed the door on Vintage 2021. Disease pressure from Botrytis was a major risk throughout the season. Astute vineyard management and a more northerly vineyard base allowed us the opportunity to pick all fruit at an optimum time

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# ACCPORT WEDE

**QUICK NOTES** 

VINTAGE

2021

WINEMAKERS

Trent Kelly

**GRAPE VARIETY** 

Cabernet Sauvignon

**BOTTLED** 

January 2022

GROWING AREA

100% Margaret River

ALC %/VOL

14.0 % v/v

TITRATABLE ACIDITY

6.3 g/L

ΡН

3.55

**CELLAR POTENTIAL** 

5-8 years

OAK

French

MATURATION

10 months

ONE FAMILY
TWO COUNTRIES
THREE ITALIANS
FOUR GENERATIONS
FIVE VINEYARDS

