

# TECHNICAL & TASTING NOTES

**WINE** ART SERIES CABERNET SAUVIGNON  
**VINTAGE** 2019  
**% VARIETAL** 96% CABERNET SAUVIGNON, 4% MALBEC



## THE YEAR

A sensational vintage in Margaret River, with mild late-vintage weather allowing for the development of excellent flavour and tannin profiles in the red wines.

Winter of 2018 was characterised by typical wet and cold weather. Pruning was challenging, with few blue sky days. It will be remembered for the weeks of strong west to north westerly winds off the Indian Ocean, with several days of southerly hail to add to the strenuous pruning experience. Temperatures in early spring were mild, delaying flowering by ten days over much of the vineyard. Later in the season, the weather improved significantly and warm blue sky days were common place. A significant 52mm of rain in late January established the unirrigated vineyards for a perfect finish to ripening.

In a year where there was no Marri tree blossom to distract the birds from the grapes, every net on the Estate was used and reused. The Cabernet and Shiraz harvest commenced with gusto in mid-April and concluded in the final days of the month.

## TASTING NOTES

Elevated, perfumed and fragrant, higher notes of bay leaf, clove and dried sage meet opulent blackcurrant and Morello cherries. Incredible complexity in a niched corridor of camphor, lavender, and cayenne pepper.

Generosity, layers and contours surround the palate. Density of dark forest fruits combine with cacao, cracked coffee and anise. Vibrancy and energy is underlined with a mineral and graphite acid line and delicate elegant finish.

## 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 0.45µm
FINAL ALCOHOL	13.5%	TOAST LEVEL	Medium
FINAL ACID	6.50 G/L	FINAL PH	3.40
BARREL MATURATION	22 months	BOTTLING DATE	21 - 22 January 2021
% NEW OAK	50% new	RELEASE DATE	March 2023