

**CUVEE D ELEVAGE CABERNET SAUVIGNON
 MARGARET RIVER | 2016**

COLOUR
 Deep Ruby purple

NOSE
 Violets, cherries and an underlay of graphite and blackberries.

PALATE
 Thick yet poised, boasting concentrated black fruits with fine-boned tannins adding structure and drive. Fine tannin on the finish, supporting bristling red fruit flavour and embedded French Oak.

WINEMAKING
 Pristine fruit was picked, destemmed and lightly crushed in the early hours of the morning, after which fermentation begins and is held at a maximum of 25°C for its duration. Rigorous pump-overs three times a day the wine was gently separated from the skin and transferred to French Oak barriques, to complete fermentation.

FOOD PAIRING
 Poterhouse steak, briskit.

QUICK NOTES:

WINEMAKER:
 Bruce Dukes

ALC: 14%

GRAPE VARIETY:
 87.51% Cabernet Sauvignon
 12.49% Cabernet Franc

TITRATABLE ACIDITY: 6.0 g/l

PH: 3.58

GROWING AREA:
 Margaret River, WA

CELLAR POTENTIAL:
 Best Before 2028

MATURATION:
 18 months

OA K: French 50% new
 Boussett, Remond,
 Nadalie & St Martin

RRP: \$85.00

