

# EIGHTFOLD

## CABERNET SAUVIGNON

MARGARET RIVER | 2018

**COLOUR** Intense deep brick red with subtle purple overtones.

**NOSE** Glazed cherries, graphite and mulberries to start, gently lifted by understated tones of cedar and liquorice.

**PALATE** A supple entry and coating black fruits, velure tannin and brisk natural acidity. Culminates in a fine finish of cherry stone, currants and youthful tannin and verve.

**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. After 13 days on skin with rigorous pump-overs three times a day the wine was gently separated from the skin and transferred to French Oak barriques, 33% of which were new, to complete fermentation. The wine is then aged in French Oak for 9 months before being blended, lightly fined and filtered.

**FOOD PAIRING** Braised or char-grilled beef.

**VINTAGE NOTES** Solid winter rains between May and September filled our dams, also allowing for good levels of soil moisture to nourish the developing vines which typically burst mid to late September. The growing season was Margaret River magic, with temperatures and conditions until Christmas being right in the middle of the last decade of averages.

These gentle conditions allowed most vines to reach full canopies by the new year and then focus on ripening the fruit. Margaret River was blessed with a couple of summer showers on 17 January and 14 February, both around 15 mm. These well-timed showers allowed a top up of soil moisture, ensuring the vines continued their journey to ripeness. Fortunately, coinciding with the rains were warm and windy conditions, allowing the grapevine canopies to dry quickly, preventing the opportunity for mildew to grow.

The ripening temperatures from January to April were slightly cooler than the long-term average, resulting in a delightful vintage for both winemakers and fruit quality, meaning that the fruit ripened gradually and over time eliminating any bottlenecks at the winery. A special feature of the season was its extremely gentle nature without any heat spikes.

QUICK NOTES:

VINTAGE: 2018

WINEMAKERS: Richard Rower

GRAPE VARIETY: 88% Cabernet Sauvignon, 12% Malbec

BOTTLED: February 2019

GROWING AREA: Margaret River, WA

ALC %/VOL: 14.1% v/v

TITRATABLE ACIDITY: 3.59 g/l

PH: 6.8

CELLAR POTENTIAL: 5+ years

OAK: French Bousett, St Martin, Nadalie

MATURATION: 10 months, 20% new oak

