



MARGARET RIVER · WA



WILLSDOMAIN.COM.AU

MYSTIC SPRING

CABERNET SAUVIGNON

MARGARET RIVER | 2018

COLOUR Deep brick red with purple hues.

NOSE Vibrant and lifted with blackberry, violets and subtle cigar box and cedar aromas.

PALATE Fresh, generous and lively with a tight fine palate, which will fill out with age. The mid palate is soft with a juicy fruit sweetness and persistent dusty soft tannins.

WINEMAKING The fruit was sourced from the Wills Domain Yallingup Estate Vineyard Blocks 3 & 4.

Machine harvested in the early morning, gently de-stemmed and cold soaked for 3 days before being inoculated with a selected yeast strain. Fermented at 24°C for 10 days and gently plunged twice daily to extract all the soft tannins and rich varietal flavours. The wine was pressed at dryness with free run and pressings being combined, before being racked onto oak. The wine was matured for 12 months before being egg white fined, sterile filtered and bottled.

FOOD PAIRING Filet mignon with rich balsamic glaze. Moussaka.

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: 100%
Cabernet Sauvignon

BOTTLED: February 2019

GROWING AREA: Margaret
River, WA

ALC %/VOL: 14.5% v/v

TITRATABLE ACIDITY: 3.56
g/l

PH: 7.4

CELLAR POTENTIAL: Best
before 2030

OAK: French

MATURATION: 12 months

