

**CUVEE D ELEVAGE CABERNET SAUVIGNON**  
**MARGARET RIVER | 2017**

**COLOUR**  
 Deep Ruby.

**NOSE**  
 Black fruits, violets and cassis dart across a rich palate red cherry, cedar and currants.

**PALATE**  
 Fruit tannin and bold flavours of mulberries and wet slate. A focused core of fine textures and glazed cherries culminates in a mineral and persistent finish.

**WINEMAKING**  
 Picked, destemmed and lightly crushed in the early hours of the morning, after which fermentation begins. 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**  
 Char grilled game birds, venison, peppered kangaroo fillet.

**QUICK NOTES :**

**WINE MAKER :**  
 Bruce Dukes

**ALC :** 13.9%

**GRAPE VARIETY :**  
 85.08% Cabernet Sauvignon  
 10.12% Malbec  
 4.80% Cabernet Franc

**TI TRATABL E ACI D I TY:** 6.5 g/l

**PH :** 3.62

**GROWING AREA :**  
 Margaret River, WA

**CEL L AR P O TENTI AL :**  
 Be s t Be f o r e 2035

**MATURATION :**  
 18 months

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

**RRP : \$85.00**

