

**CUVEE D ELEVAGE MATRIX**  
**MARGARET RIVER | 2017**

COLOUR  
 Dark Ruby

NOSE  
 An intense wave of violets, cherry skin, blue berries and graphite breaks on a palate of power and pois.

PALATE  
 Black fruits and undergrowth balance of crushed granite and plush acidity. A tensile core of fine French oak and pure blue fruit textures drive the wine to a crescendo of cherry glaze and wet slate.

WINEMAKING  
 The parcels of fruit were all picked, destemmed and lightly crushed separately, based on their own individual ripeness. Fermentation begins with rigorous pump-overs three times a day. The wine was then gently separated from the skin and transferred to French Oak barriques, to complete fermentation.

FOOD PAIRING  
 Char grilled beef, braised red meats.

QUICK NOTES :

WINE MAKER :  
 Bruce Dukes

ALC : 14%

GRAPE VARIETY :  
 50.28% Cabernet Sauvignon  
 33.74% Malbec  
 15.98% Cabernet Franc

TI TRATABL E ACI D I TY: 6.4 g/l

PH : 3.6

GROWING AREA :  
 Margaret River, WA

CEL L AR P O TENTI AL :  
 Be s t Be f o r e 2038

MATURATION :  
 18 months

OA K : French 42% new  
 Nadalie & St Martin

RRP : \$100.00

