



SINGLE VINEYARD

FOUR ACES

2017 / CABERNET SAUVIGNON



BLEND

100% Cabernet Sauvignon.

COLOUR

Dark red.

AROMATICS

Notes of blackcurrant, plums and vanilla chocolate.

PALATE

Intense flavours of blackcurrant and plums followed by layers of sweet spice and dark chocolate. Elegant but powerful with a seamless tannin structure and a long finish.

OAK MATURATION

18 months in Old & New French oak.

AGEING POTENTIAL

10+ years.

WINEMAKING

The fruit was machine picked then de-stemmed/crushed into open fermenters and inoculated. The ferments were pumped over with aeration twice a day; temperature was held around 25°C. The wine was then drained to barrel for its malo-lactic fermentation, allowing a soft integration of the grape and oak tannins. The wine was blended, fined with egg whites and bottled after 18 months maturation. The wine is further aged in bottle before release.

WINEMAKING DATA

Geographical Indication / Manjimup, WA

Harvest Date / 20th April 2017

pH / 3.47

Titrateable Acidity / 6.04 g/L

Alcohol / 14.5%