

# DRIFTWOOD



SINGLE SITE

## CABERNET SAUVIGNON

MARGARET RIVER 2017

### COLOUR

Brilliant, deep ruby red with purple hues.

### AROMATICS

Poised and complex aromas of vibrant blue fruits and berry compote framed by subtle fragrances of violets, cedar, dark chocolate and spearmint perfectly frame this elegant, aromatic cabernet.

### PALATE

Rich, concentrated flavours of blueberries, blackberries and satsuma plums intertwined with fragrant florals, graphite minerality and lovely clove spiced French oak. The tannins are fine and elegant rolling through the palate balanced with fruit sweetness and soft acidity. A wine to savour on a special occasion.

### WINEMAKING

The cabernet batches came in clean and vibrant between the 12th and 26th of April with a range of physiological ripeness: 14 – 14.8 °Be, 4.8 – 5.9 g/L TA and 3.54 – 3.72 pH. All batches were machine harvested in the cool of the night and crushed to fermenters. A mixture of pre-fermentation cold soak and immediate yeast inoculation techniques were used to harness the unique array of characteristics coming from each block and variety. Colour and phenolics were gently extracted using aerative and closed pump over techniques. All batches were co-inoculated for MLF and pressed off skins at or around 0°Be. Once primary fermentation and MLF were complete in tank they were transferred to a mixture of new and 2nd year French oak barrels for 18 months maturation. Batches were blended in August 2018 and allowed to integrate in barrel prior to being filtered in preparation for bottling in December 2018.

### VINTAGE NOTES

The 2017 growing season was late, commencing ~ 3 weeks later than normal due to a wet and cooler winter. Spring was cool and mild ensuring a good even start, however strong winds in late September/early October caused significant damage in the newly grafted and younger chardonnay blocks. A minor setback, flowering and fruit-set commenced in earnest mid-November with spectacular results leading to some early crop thinning in the reds. Fine, mild conditions prevailed during summer, one of the coolest growing seasons in recent years; veraison in whites and reds were at least 3 weeks later than normal. Harvest eventually started on 28th February with chardonnay coming in beautifully, the latest start for a very long time!

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### WINEMAKING DATA

GEOGRAPHICAL INDICATION | Wilyabrup, Margaret River  
WINEMAKERS | Kane Grove  
OAK/MATURATION | French Oak (44% new) – 18 months  
ALC% VOL | 14.3%      TA | 6.0 g/l      PH | 3.57

