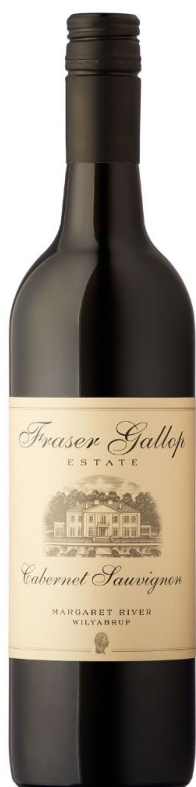


Fraser Gallop

ESTATE

MARGARET RIVER

2018 CABERNET SAUVIGNON



Varieties: 95% Cabernet Sauvignon, 5% Petit Verdot
Tasting note: Aromas of blueberries and black currants, with a hint of bay leaf. Persistent flavours of cocoa and blackberries with tightly wound tannins providing a long elegant finish. Absolutely delicious.

Alcohol: 14.0%
pH: 3.54
Total Acidity: 6.3 g/l
Residual Sugar: 0.4 g/l
Harvest Date: 15th March 2018
Oak: Second use French oak barrels for 15 months.
Bottling Date: 17th July 2019
Cellaring Potential: Cellar up to 10 years

2018 Harvest

The Cabernet grapes were harvested from vines that have been dry grown, have been rigorously cane pruned to reduce crop levels, this ensures the consistency of quality from year to year. This result is powerful concentrated berries with a higher skin to juice ratio. The vineyard was netted as we do each year just to be on the safe side, but the birds were kept busy with plenty of blossom, so they weren't a problem. Overall during the ripening period, the average over Jan-April was lower temperatures than average with no noticeable heat spikes, making for grapes with lovely fragrance, higher acidities and higher sugar levels than normal. Anthocyanin levels in the Cabernet were the second highest level since we've been recording the same rows over the past 4 vintages. This means that the colour pigments in the red grapes are very intense.
