

Fraser Gallop

ESTATE

MARGARET RIVER

2020 CABERNET SAUVIGNON



Varieties: 100% Cabernet Sauvignon

Tasting note: A dark deep ruby crimson hued wine with great depth of colour. A fuller bodied wine this vintage. Red and black berries more specifically mulberry, and blue berries on the nose with bay leaf, mint, chocolate, and dried citrus peel. Quite a complex wine on the palate with juicy blackberry and mint, infusion of black berries and lovely acidity to keep the wine tightly wound. The mouth coating graphite tannins provides the persistence of flavours for a long, elegant finish.

Alcohol: 13.5%

pH: 3.37

Total Acidity: 6.5 g/l

Residual Sugar: 0.4 g/l

Harvest Date: 5th March 2020

Oak: Second use French oak barrels for 15 months.

Bottling Date: 28th July 2021

Cellaring Potential: Cellar up to 15 years

2020 Harvest

We completed a 5-week vintage on the 9th of March our earliest finish ever by 2 weeks. In most years our harvest period spans 8 weeks, so this was a short and sweet vintage to say the least.

The quality of the wines across the range is extraordinary. The conditions in the lead up to the harvest led to a small but very high-quality vintage. A Spring storm event with hail and strong winds caused considerable damage to the young canes and there was an early bud burst due to the warm dry winter. November/December was warmer than normal, and this kept the development of early ripening on track for an early vintage start. The hot dry Summer resulted in berry size way smaller than average, however there were no days over 35 °C in the 3 months leading up to harvest. The very dry January (4mm for the month) was followed by what would have been a very dry February except for a rain event of over 40mm on the 23rd of February. Overall yields are down by a third however we can say quality on the other hand is up by a third.
