

Fraser Gallop

ESTATE



INNOVATION RANGE



CABERNET SAUVIGNON 2023

VARIETIES:	89% Cabernet Sauvignon 11% Petit Verdot
ALCOHOL:	14.5%
pH:	3.44
TA :	6.9 g/L
RS :	1.1 g/L

TASTING NOTES

The nose bursts with cassis, succulent boysenberries, and ripe raspberries, elegantly intertwined with hints of cinnamon quill and fresh fennel bulb. On the palate, vibrant layers of fresh plums and blackberry unfold, beautifully complemented by notes of dark chocolate, dusty cocoa, and black licuorice. Firm yet velvety tannins provide a refined structure, leading to a long, satisfying finish. Enjoy its vibrancy now or cellar it for even greater rewards in the years to come.

HARVEST DATE: 26th April 2023
BOTTLING DATE: 14th November 2024

WINEMAKING NOTES

Key distinctions in the winemaking process of this wine were implemented including complete destemming and full berry crushing, the use of inert gases in fermenters before filling, sequential inoculation with two different yeast strains, co-inoculation of malolactic bacteria during primary fermentation, warmer fermentation temperatures, and an extended 25-day maceration.

Following fermentation, the wine is pressed directly to barrel and undergoes careful barrel-to-barrel racking to keep each barrel separate as its own micro-batch until it is blended for bottling.

THE ESSENCE OF WILYABRUP