

PAUL CONTI

Margaret River Cabernet Sauvignon 2016



VINEYARD: Cabernet sauvignon grown on our Miamup Road vineyard, Cowaramup was given extensive attention to soil nutrition. Refined viticultural practices has resulted in fruit rich in red berry fruit flavours rather than the herbal green flavours associated with many Margaret River cabernet sauvignons. We also used cabernet grown on the Grace & White vineyard which, with its gravelly loam soils, imparts a desired, grainy tannin character. A small percentage of malbec grown on our Miamup Road vineyard, is used in the final blend.

HARVEST: Entirely hand-harvested on 23 March 2016 from our Miamup Road vineyard and on 31 March 2016 from Grace & White vineyard (both Cowaramup-based) - an ideal summer posing excellent conditions for red fruit ripening.

WINEMAKING: The fruit was cooled overnight before destemming and crushing. Fermentation began cool in 4 tonne open fermenters and hand plunged 4-5 times per day at a relatively moderate 24 degrees celcius over an 8-day period. Following fermentation a small amount was transferred to new French oak to complete malolactic fermentation. A decision to blend a small amount of malbec before bottling was intended to add depth and weight.

NOSE: Red and black berry fruit with hints of regional mint and quality dusty oak.

PALATE: A stylish medium-bodied, soft and juicy cabernet sauvignon with a medley of back forest fruits, olives and violet characters. Ripe and lingering with a persistent, gravelly finish - a classic Margaret River style.

FOOD: A softer style cabernet ideally suited to slow-cooked Osso Buco or savoury hard cheeses.

CELLARING: Showing excellent varietal cabernet flavour now, the wine will develop further softness in the medium term (3-4 years).

RRP: \$25

Technical Notes:

Variety: 88% cabernet sauvignon (Margaret River)
12% malbec

Region: Margaret River

Vineyard: 60% Miamup Road vineyard, Margaret River
40% Grace & White vineyard, Margaret River

Harvest: 23 March & 31 March 2016

Bottled: November 2017

Alcohol: 14.5%

T/A: 6.6 g/L

Optimum Year: 2019

pH: 3.52

Oak Treatment: 75% 1 & 2 year old French oak and 25% new French oak