

TECHNICAL & TASTING NOTES

WINE Art Series Cabernet Sauvignon

VINTAGE 2021

% VARIETAL 98% Cabernet Sauvignon, 2% Malbec

Label artwork by Ildiko Kovacs, entitled "Hymn"

THE YEAR

2021's mild summer vintage produced wines showcasing excellent varietal definition with incredible length and clarity.

2020's winter was typically wet and windy with heavy falls in July, August, and September, resulting in close to average rainfall. Chardonnay was the first variety to burst in the last week of August, followed by the Riesling and Cabernet through late August and September. Chardonnay cap fall was mostly complete by November 10. Summer was warm with few hot days experienced. Veraison was first noted in the estate Pinot Noir vineyards during the final days of December, while Chardonnay veraison commenced in the first week of January. Bird nets went onto the vineyards through early January, although a substantial and prolonged show of Marri blossom in the region kept the birds out of the vineyards until March when its flowering was complete.

Rain in April, alongside sunny mild days and cool nights allowed the reds to develop beautiful ripe skin tannins, flavour and sugar ripeness. Harvest of the Cabernet Sauvignon and Shiraz began in the final days of March, with the last of the estate fruit picked on April 18.

TASTING NOTES

The nose is greeted by blackcurrants and dark cherries alongside anise, clove, cardamom, and bay leaf. It is highly lifted and perfumed with lavender and basil flowers. Complexity is evident with iodine, saline and petrichor notations. Drive, direction and line formulate the shape and frame on the palate. Dark forest fruits surround cedar, olives, and graphite. There is distinct minerality threaded within, leading to a fine silky tannin profile.

VINIFICATION

After individual berry sorting and cold soaking, fermentation took place in closed, static fermenters at temperatures between 26C-30C with extraction by pumping over each individual parcel three times daily. After malolactic fermentation entirely in barrels and 9 months of barrel maturation, separate parcels were blended for further maturation in French Bordelaise coopered barriques with seasonal rackings. This wine spent 22 months in total in oak.



FINING	Egg white	FILTRATION	Sterile 0.45um
FINAL ALCOHOL	13.5%	TOAST LEVEL	Mediu
FINAL ACID	6.43 G/L	FINAL PH	3.31
BOTTLING DATE	24 – 25 January 2023	RELEASE DATE	May 2024