

miles from nowhere

MARGARET RIVER

BEST BLOCKS

2014 CABERNET SAUVIGNON

Varietals: 100% Cabernet Sauvignon

Closure: Screwcap

Alcohol: 14.2%

Winemaking notes: Grapes for this wine were sourced from a block of low yielding Cabernet in Margaret River. The fruit was harvested in the last week of March before being crushed into stainless steel fermenters and inoculated for primary ferment. The must was initially pumped over three times a day, and then less frequently as alcohol volume increased. The ferment was allowed to reach as high as 30°C at the height of ferment. After extended time on skins the wine was pressed to a combination of new, one year old and two year old French oak barriques. and inoculated for malo-lactic fermentation. The wine was allowed to mature in oak for 18 months and was racked at regular intervals. Following a light egg white fining the wine was filtered prior to bottling.

Cellaring: Drink now or cellar for up to 6 years.

Appearance: Deep red, with brick red hues.

Nose: Regional aromas of ripe rich berries and distinct dry herbs such as sage, and aniseed.

Palate: A powerful yet elegant wine. Soft and rich with a full body. Well rounded tannins on the palate with concentrated fruit flavours and great length on the finish.

Food Pairing: Rack of lamb with mustard & herb crust on sautéed vegetables.

