

2017 STEVENS ROAD CABERNET SAUVIGNON



VARIETY:	Cabernet Sauvignon 100%	
REGION:	Margaret River, W.A.	
TECHNICAL:	Alc.: 14.0% v/v TA: 6.2 g/L Free SO ₂ : 38 ppm pH: 3.42	Residual Sugar: 0.28 g/L VA: 0.33 g/L Total SO ₂ : 110 ppm

TASTING NOTES

COLOUR: Deep red.

BOUQUET: Concentrated with wonderful purity; blueberries, blackcurrant pastilles and floral notes framed by high quality oak and hints of juniper berries and bay leaf in the background.

PALATE: The generous, yet elegant palate offers wonderful inky blue fruits like mulberries, black plums, and ripe blackcurrants. Beautifully structured, the fruits combine with fine, graphite tannins culminating in a distinct and lingering cabernet finish.

CELLARING POTENTIAL:

Vibrant and robust in its youth, it is a wine which will certainly benefit from further bottle maturation and will cellar comfortably for 10+ years.

VINTAGE CONDITIONS

The growing season began with late budburst after a relatively cold, wet Winter. The mild Spring which followed ensured that there was good flowering and fruit set, in fact some yields needed to be addressed with crop thinning. Fine, mild conditions prevailed during Summer, which ended up being one of the coolest growing seasons in recent years. Harvest commenced late, at the end of February, with abundant Marri blossom keeping bird pressure very low whilst the whites were harvested. March was relatively wet with a significant rain event after most of the white fruit had been picked. Fortunately, the April that followed was glorious (the driest April since 1982 in fact) with fine weather and no heat extremes experienced at all. The extended ripening period allowing the reds to attain full physiological maturity and tannin ripeness with a wonderful sense of finesse.

All the fruit for this single vineyard Cabernet Sauvignon is from the bottom of Block 3 at our Stevens Road Vineyard which is situated on the Boodjidup Brook, about 3km from the winery. We consider this mature, low yielding vineyard as our own Grand Cru site, as this tiny block (0.6 Ha) consistently produces some of our very best Cabernet each vintage.

Limited to only 120 dozen (only 5 barrels produced), the 2017 Stevens Road Cabernet Sauvignon recognises the outstanding quality that this individual vineyard can produce and highlights the unique personality of this very special site.

WINEMAKING

This 2.0 tonne parcel of fruit was crushed/destemmed before fermentation into a small, open fermenters for a 7-day ferment at 24 - 28°C, during which time the cap was managed with regular, aerative, plunging by hand. The wine was gently pressed at 2 Baumé and finished ferment in tank. Once dry, the wine was racked to fine French oak barriques (40% new) and matured for 14 months, before the blend was assembled.