

DRIFTWOOD

MARGARET RIVER

ARTIFACTS

meritage

2016



BLEND

60.6% Petit Verdot, 17.4% Cabernet Sauvignon, 15.50% Malbec, 4.23% Cabernet Franc, 1.52% Merlot, 0.8% Shiraz

COLOUR

Brilliant, deep ruby red with purple hues.

AROMATICS

A vibrant generous bouquet of mulberries, blackberries, Turkish delight, liquorice and dark chocolate framed by well-integrated oak.

PALATE

Powerful, full bodied, concentrated flavours of dark chocolate, wild berry compote and rose petals framed by fine powdery lingering tannins and poised acidity create a luscious, commanding wine with length, poise and elegance.

OAK MATURATION

30% New, 100% French oak – 15 to 18 months in barrel.

AGEING POTENTIAL

Very Good – 10 years.

WINEMAKING

All batches were inoculated with yeast and co-fermented with MLF bacteria. Batches were given a range of skin contact times including extended skin maceration for 30 days, using aerative and closed pump-overs, ensuring a range of flavour and tannin profiles, capturing the best qualities from each block and variety. Batches were gently pressed at about 0 °Be, completing MLF in tank before being racked to barrel for maturation. In August 2017, following extensive sensory evaluation, batches were blended with petit verdot being the hero of the wine and then returned to old oak to integrate for a further 3 months. In January 2018 the wine was racked to tank and gently filtered in preparation for bottling.

VINTAGE 2016

Margaret River just keeps on giving, another great season that started early, continued warm, provided some nervous moments but finished solidly. Excellent canopy management in the vineyard and careful netting to protect against bird damage allowed the whites to build intensity of flavour and aromas in line with balanced acid. Harvest commenced on the 5th February with the final harvest being Driftwood's newly grafted Cabernet Sauvignon in block 2 on 8th April, showing bucket loads of promise for the future.

WINEMAKING DATA

Geographical Indication / Wilyabrup, Margaret River

Harvest Date / 14th – 23rd March

pH / 3.41 Titratable Acidity / 6.7 g/L

Residual Sugar / 0.1 g/L Alcohol / 14.5%

