

DRIFTWOOD

MARGARET RIVER

ARTIFACTS cabernet sauvignon

2016



BLEND

91.5% Cabernet Sauvignon, 5.5% Petit Verdot, 2.6% Malbec, 0.4% Merlot

COLOUR

Vibrant, deep ruby red with purple hues.

AROMATICS

Lovely intense dark forest fruits and blueberries, a perfumed floral lift and dark chocolate notes with subtle integrated cedar oak and hints of liquorice.

PALATE

A beautifully structured full-bodied wine with powerful refined, supple tannins, harmonious oak and succulent acidity framing bright cassis, blue fruits and hints of aniseed and dark chocolate; resulting in an elegant complete wine of great length.

OAK MATURATION

30% new 100% French Oak. 15 – 18 months in barrel.

AGEING POTENTIAL

Very Good – 10 years.

WINEMAKING

All batches were inoculated with yeast and co-fermented with MLF bacteria. A combination of cold soak or extended skin contact for 35 days, using aerative and closed pump-overs ensured a range of flavour and tannin profiles, capturing the best qualities from each block. MLF was completed in tank before being racked to barrel for maturation. Following extensive sensory evaluation, batches including a small amount of petit Verdot and malbec were blended in August 2017 then allowed to integrate for a further 3 months in old oak.

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

Winemakers / Eloise Jarvis, Ryan Gibbs, Paul Callaghan, Kane Grove

pH / 3.40 Titratable Acidity / 6.9 g/L

Reducing Sugar / 0.1 g/L Alcohol / 14.5 %

