

# DRIFTWOOD

MARGARET RIVER

the collection  
shiraz cabernet sauvignon

2016



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## BLEND

44.1% Shiraz, 43.1% Cabernet Sauvignon, 5.4% Petit Verdot, 5.1% Malbec, 2.0% Tempranillo, 0.3% Merlot

## COLOUR

Brilliant deep ruby red with purple hues.

## AROMATICS

Lifted vibrant aromas of blackberry, cherry and raspberry fruits. Sweet spice, liquorice and vanilla linger.

## PALATE

A generous full-bodied palate offers rich dark fruits, ripe raspberries and dark chocolate supported by youthful, powdery tannins, supple acidity and harmoniously integrated mocha oak. The finish is long and succulent.

## AGEING POTENTIAL

Drink over the next 5-10 years.

## OAK MATURATION

20% new oak, mixture of French and American oak staves.

## WINEMAKING

All batches were machine harvest and crushed to tank. A mixture of pre-fermentation cold soak and immediate yeast inoculation techniques were used to harness the unique array of characteristics coming from each block and variety. Colour and phenolics were gently extracted using aerative and closed pumpover techniques. All batches were co-inoculated for MLF and pressed off skins between 0 – 2.4 °Be. Once primary ferment and MLF were complete in tank they were transferred to a mixture of old barrels and tanks for 15 months maturation. Tank matured batches had French oak stave additions.

## 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.

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## WINEMAKING DATA

Geographical Indication / Wilyabrup, Margaret River

Harvest Date / 29<sup>th</sup> February 2016

pH / 3.41      Titratable Acidity / 6.9 g/L

Residual Sugar / 0.1 g/L      Alcohol / 14.5%

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