

# DRIFTWOOD



SINGLE SITE

## CABERNET SAUVIGNON

MARGARET RIVER 2016

### COLOUR

Brilliant, deep ruby red with purple hues.

### AROMATICS

Poised and complex aromas of vibrant blue fruits and berry compote framed by subtle fragrances of violets, cedar, dark chocolate and sweet spices perfectly frame this elegant, aromatic cabernet.

### PALATE

A succulent, elegant medium to full bodied palate, layered with generous dark forest fruits, dark chocolate and briar notes. Refined structure with powerful supple tannins provide focus and length creating an elegant wine of distinction and origin. A delicious drink.

### WINE MAKING

Houghton done, sourced from Block 14 with north-south row orientation is located at the top of a gentle, westerly facing slope on Driftwood Estate, yielding 5.7 T/Ha it was harvested on 1 April with great numbers: 14.5°Be, 5.3 g/L TA and 3.86 pH. This batch responds beautifully to cold soaking on skins at 10°C for 4 days prior to fermentation. A small acid addition ensured good balance. Inoculated with yeast and co-fermented with MLF bacteria, aerative and closed pump-overs ensured excellent tannin and colour extraction. Pressed after 10 days on skins the wine completed MLF in tank prior to being racked to French oak barrels for maturation. At blending, in September 2017, eight barrels were selected for this single vineyard Cabernet; a small amount of Petit Verdot from the E state was used to compliment the fruit and allowed to integrate for a further 3 months in old oak. In January 2018 the wine was racked to tank and gently filtered in preparation for bottling.

### VINTAGE NOTES

Margaret River just keeps on giving, another great season that started early, continued warm, provided some nervous moments (hail in November and 64 mm of rain in late January) but finished solidly. The rain in January was in the end a blessing as it stopped the accelerated ripening of both the whites and reds and provided some much-needed ground water to see the grapevines through. 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, Paul Callaghan, Ryan Gibbs, Kane Grove  
OAK/MATURATION | French Oak (45% new) - 18 months  
ALC% VOL | 14.5%      TA | 7.3 g/l      PH | 3.40

