



# WARRAMATE

YARRA VALLEY

Est. 1970

## 2018 Warramate Cabernet Sauvignon

### Region

Yarra Valley, Victoria, Australia

### Vines

Fruit was sourced predominantly from the 2.3 acre plot devoted exclusively to the SA125 clone of Cabernet Sauvignon and planted in 2000. The balance of the blend was derived from small volumes of Cabernet Sauvignon produced from the old vine 1970 plantings.

### Wine

Signature varietal redcurrant and berry fruits well supported by hints of leafy box hedge characteristics, synonymous with the variety.

A medium-bodied “classic” claret style featuring a succulent, bright jubey fruit-layered palate with some earthy complexity and very fine dusty tannins. Juicy acidity underscores fruit purity and a deep, long finish, finesse rarely found at this price point.

### Winemaking

The fruit was handpicked then destemmed and crushed directly to a series of 0.5 to 2.0-tonne capacity open fermenters. The grapes were fermented on skins with gentle hand plunging twice a day in order to aid in the gentle extraction of colour, flavour and tactile palate components.

Some post ferment maceration builds complexity into the wine.

### Cellaring

Given the youthful exuberance it currently displays, it is ready for immediate enjoyment. Expect a mellow and graceful evolution up to 5 years under suitable cellaring conditions.

### Accolades

95 Points – James Halliday, Wine Companion

13.5 % Alc.