

# Signature Series Cabernet Sauvignon 2020 6x75cl

## Winemaker Notes

Grapes from the northern regions of Margaret River: Wilyabrup, Carburnup and Cowaramup, were harvested at ideal flavour and tannin ripeness, fermented then matured for twelve to fifteen months in French oak. An excellent growing season has delivered well-balanced wines that will develop gracefully in bottles. Enjoy now to 2032.

## Vineyard

Climatically Australia's most reliable wine region, not to mention one of its best known, Margaret River is the ideal home for the Bordeaux varietals. Grapes were harvested at ideal flavour and tannin ripeness.

## Winemaking

Grapes are fermented then matured for twelve to fifteen months in French oak from a variety of coopers.

## Vintage

Drought and fires combined to see the 2020 national grape harvest fall to its lowest level since 2013/14. Careful picking & winemaking decisions have yielded a vintage of small proportions but excellent quality.

## Food match

Grilled and Roasted Red Meats

Beef steak with black pepper sauce.



### Grapes

97.8% Cabernet  
Sauvignon  
2.2% Other

### Region/Appellation

Margaret River

### Alcohol by volume

14.00%

### Residual Sugar

5.6 g/l

### pH

3.54

### Total Acidity

5.88 g/l

### Drinking Window

2024 - 2032

### Tasting Guide

A B **C** D E  
Light Medium Full

### Tasting note printed

22/12/2024