



2020 Oates Ends Cabernet Sauvignon



TASTING NOTE:

The 2020 Cabernet Sauvignon displays the characteristics so typical of Wilagri vineyard, with highly aromatic mulberry and cassis aromas. On the palate the vibrant, crisp redcurrant and blackberry flavours are seamlessly wrapped in the fine, tight tannins with added complexity and body from lightly toasted French oak, well integrated from extended barrel maturation.

WINEMAKING:

Hand harvested in three passes in 2020 from our Wilyabrup vineyard, Wilagri. The fruit is sorted in the vineyard then gently de-stemmed to remove traces of stalk. Whole berries are retained for the first few days of fermentation. The 2020 batches spent between 21 and 28 days in small open top fermenters, with regular pump overs. Fermentation is natural, relying on indigenous yeasts. Matured in French oak barriques, 30% new for 20 months to ensure integration and balance. Bottled without fining.

VINTAGE:

The 2020 vintage was warm and dry. Perfect ripening and a naturally small crop gave deeply coloured and intensely flavoured Cabernets, with abundant ripe tannins.

CELLARING AND SERVING:

The fine tannins and good acidity levels give the 2020 the ability to reward extended ageing over 10-20 years, where the wine will begin to show the complex secondary tobacco and cedar notes of aged Cabernet Sauvignon. Match with slow cooked game or meat dishes, the crisp redcurrant flavours and fine tannins acting a foil for the richness of the dish.

ACCOLADES:

New Release



Alcohol	14.0%
pH	3.5
Acidity	6.8g/L
Residual Sugar	dry
Bottling Date	27-Jan-22
Release Date	1-Jun-23

