



HANDPICKED™ WINES



Awarded a Red 5 Star Winery Rating
by James Halliday Wine Companion

2013 Handpicked Collection Margaret River Cabernet Sauvignon



“With its layers of complexity and plush tannin, this wine is developing into a classic Margaret River Cabernet Sauvignon.” Gary Baldwin, 2014

The Region: Margaret River is one of the most reliable wine growing regions in Australia and is particularly well suited to Cabernet Sauvignon and Cabernet/Merlot blends. Bounded on three sides by ocean, the region is 300km south of Perth and this relative isolation helps protect it as a clean and unspoiled haven. Nearly 100 kilometres long and around 27 kilometres wide, the area has unique microclimates which ensure no two vineyards are ever quite the same and produce wines with wonderful terroir signatures.

The Wine: This is a complex wine with aromas of black berry fruits, chocolate and cedar with briary highlights. On the palate it has layers of interest starting with rich dark berry fruit flavours, deft oak treatment and plush tannins. It is ready to drink and will age beautifully over the long term. A great food match would be beef brisket and mushroom pie.

Technical info: Following a bumper vintage in 2012, yields in 2013 were lower, probably around what might be considered normal for the region. A cool spring lead into a warm and dry summer with moderating cool nights. Milder weather and chilly nights in autumn allowed slow ripening and excellent flavour development. This fruit was hand harvested in late March in a selection of our vineyards; the majority was from the Wilyabrup sub-region and there was a parcel from Carburnup. The must was fermented in overhead and open fermenters for up to three weeks. The wine was aged in French oak barriques, 30 per cent new, for 15 months.



95 Points
James Halliday Wine
Companion 2016