

2016 Basket Pressed Cabernet Franc Malbec Merlot

RRP - \$34

Case Price - \$31

60% Cabernet Franc, 23% Malbec, 17% Merlot. The unirrigated vines were planted in 1999 on a small ridge with the soil comprising of gravelly loam with a clay subsoil peppered with quartz crystals leading down to decomposed granite and a granite bedrock. The vines are planted in a North South row orientation allowing for optimal sunlight and ripening time. The vines are cane pruned each year by Chris to ensure that the vine and crops are balanced. Green harvesting is not employed as this is simply a correction of an unbalanced canopy, something that is not an issue when the vines are pruned correctly. The fruit was handpicked on different dates from three blocks that were all planted in 1999. The berries were sorted, crushed and destemmed, and then inoculated for fermentation in 1000 litre open fermenters, which were regularly and manually plunged. The wine was gently pressed off using our traditional hand-operated basket press, and then racked to French barriques for 15 months of maturation prior to bottling, which occurred in September 2017. The Cabernet Franc looks exceptionally bright and vibrant, with a very lifted bouquet of blueberries, raspberries, boysenberries and lots of floral characters and perfume. With its juicy fruit, a hint of olive tapenade, the supple yet firm tannins and a seductive finish this wine is drinking beautifully now, but it will also reward cellaring for up to 10 years.

New Release

Past Vintage Ratings

2014 94/100 James Halliday

2013 94/100 James Halliday

2012 Campbell Mattinson 93/100 Points

2014 Vintage

Early winter chilling with above average rainfall and full soil moisture provided excellent conditions for complete vine dormancy and an even budburst with steady uniform vine growth. Even warm temperatures and south easterly breezes introduced the summer weather pattern in early December, setting the vines up for the all-important ripening period. With only 11.5mm of rain falling over December, January and February, it was one of the best and driest preludes to vintage in Margaret River and consequently harvest commenced earlier than most years. The whites were harvested over February with the reds following and continuing into March. Overall the 2014 vintage was warm and dry with cool evenings enabling the fruit to ripen consistently and retain excellent natural acidity and freshness. Baumés at harvest were generally lower than in previous years with the fruit displaying bright and vibrant flavours with great varietal expression.