

2016 Basket Pressed Cabernet Sauvignon

RRP - \$45

Case Price -\$41

The grapes come from the oldest vines on our property, which are planted in well drained loam over gravel and ironstone. Great care is taken to handle the fruit as gently as possible throughout all the processing stages. Handpicked in the early hours of the morning, the grapes are sorted, crushed and destemmed before being fermented in small open fermenters. The ferments are regularly plunged by hand ensuring optimum colour and tannin extraction, and the wine is given extended maceration once fermented dry. Basket pressed, matured in the finest quality French barriques for 18 months and rounded out by a small addition of Petit Verdot (4%) prior to bottling this is a smooth and stylish wine that displays all the hallmarks of a classic Margaret River Cabernet. It is surprisingly lifted on the nose showcasing cassis, crunchy red currants, black cherries, violets as well as hints of bay leaf and pencil shavings. Less than full-bodied on the palate, it is pure elegance and even at this early stage the perfectly ripe fine-grained tannins and the cedary oak are seamlessly integrated, its fine acid line giving it plenty of freshness and carrying both fruit and savoury notes through a finish that seems to go on for an eternity. Another strong vintage for our Cabernet, the 2016 is exceptionally well balanced and focused, a wine of great subtlety and complexity that will reward careful cellaring for up to 15 years.

New release

Past Vintage Ratings

2014 "...it is, quite simply, of world class..." 97/100 James Halliday

2014 Gold | Decanter World Wine Awards (London)

2013 James Halliday 94/100

2013 James Suckling/Nick Stock 94/100

2012 James Halliday 96/100 Points

2012 Gold | Decanter World Wine Awards (London) & Boutique Wine Awards

2010 Ray Jordan 95/100 Points

2016 Vintage

After a relatively warm start to the season this year's harvest began on February 9th, so roughly around the same time as the previous year. Full flavour development, however, occurred at lower Baumés than in previous years and with acid levels still very high- both factors that very much suit the style of wine we make. After all the white varieties had been picked over the course of just 6 days, the weather turned and became noticeably cooler, which meant a fairly long break before the reds were fully ripe and ready to be harvested. This drawn out cooler ripening period resulted in great flavour and tanning development at very low Baumés across all red varieties. At 20 years of age our old Cabernet vines are now showing noticeably less vigour than they have in the past, but the quality of the fruit we've been getting off them has been truly impressive. In the winery Chris has therefore been working hard on fine-tuning his selection of barrels for what we expect will be remembered as an exceptional red wine vintage, even by the consistently high standards we have become used to here in Margaret River.