

2017 Petit Lot Cabernet Sauvignon

The grapes for this wine 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 (3%) prior to bottling this is a smooth and stylish wine that displays all the hallmarks of a classic Margaret River Cabernet. A fuller bodied red, it is elegantly refined, with the nose showcasing cassis and black cherries. Despite its youth the tannins are perfectly ripe and the oak well integrated. With savoury notes, earthy undertones and a wonderfully long finish this is another strong vintage for our Cabernet, a wine of great subtlety and complexity that will reward careful cellaring for 15+ years.

Past Vintage Ratings

2016 James Suckling 94/100 (Top 5 Margaret River Cabernet's)

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

2017 Vintage

The winter was a long one in 2016, so bud burst and flowering occurred much later than we've seen in recent years. The weather pattern over this period was very favourable, however, and so we saw very even and consistent flowering and fruit set was excellent. In anticipation of a cool vintage Chris decided early on to do lots of additional work in the vineyard, which really paid off when the summer months that followed proved to be unusually cool and saw above average levels of rainfall. Throughout spring he had thinned out the crowns in order to open up the canopies and promote airflow, and the red varieties were all heavily leaf plucked around the bunches to give the fruit ample sun light exposure in order to ensure full phenolic ripeness was achieved even in this cool vintage. There's no denying it was a long and arduous vintage this year, it was actually the latest on record for us. But the results more than justify the effort, and the fact that several of our hand pickers commented on our fruit being the cleanest they had picked this season is testament to the effectiveness of Chris' hands-on approach to managing our little vineyard.