



Wildberry Estate

Reserve Cabernet Sauvignon 2015

Winemaker: Damon Eastuagh

Appellation: Margaret River

Varietal: Cabernet Sauvignon

Yields per Acre: 2.5 tonne per hectare

Cases Produced: 170

Filtration and fining: Sterile filtered, light egg fining

Wood treatment: Blend of 1 and 2 year old French Barriques.

Length of barrel maturation: 15 months

Alcohol: 14.2%

Total Acid: 7.09

Free/Total Sulfur: 49/158

pH: 3.42

Residual Sugar: Dry



UPC:859252006106

Viticultural Practices: Sub-Region:Wilyabrup / Harvest Method: Machine Harvest Analysis: 14.6 Baume / 3.66pH / 5.8g/L. Machine Harvested fruit is delivered to the winery where it is crushed and destemmed to a fermenter. Selected yeast is added and a controlled fermentation is conducted over a 14 day period. During fermentation the wine is pumped over the skins twice a day to facilitate color and tannin extraction. A period of post fermentation maceration on-skins has been employed for this batch to further ameliorate and soften the tannin profile of this wine. Following fermentation and extended skin contact the wine is matured in 45% new and 55% one year old French oak barriques. After maturation the wine is assembled before a light egg fining and filtration prior to bottling.

Winemaker Notes: Appearance: Deep Crimson. Nose: The wine opens with classic aromas of Mulberry, Cassis and Cedar. Palate: The palate is rich and powerful showing generous redcurrant, mulberry and dark chocolate flavors. A soft and supple backbone of tannin gives this Cabernet a long and precise evolution through the palate. Cellaring: 10-12 years.

Score(s): 95 pts James Halliday - Crushed and destemmed, cultured yeast, 14 days on skins, matured in French oak (50% new), 350 dozen made. Bright crimson; a super-elegant, light to medium-bodied cabernet riding high on its juicy cassis and redcurrant fruit. It has managed to absorb the oak with apparent ease, and even more striking, not in mainstream Margaret River style.