

The serious stuff:

The Cabernet Sauvignon was sourced from the stunning Ferguson Valley in Geographe, @ 220 metres, from 20 year old vines on deep gravelly loam slopes with a north westerly aspect. Careful canopy management allows even physiological ripening of the fruit and skins. Harvested cool. Left on skins for 8 days and fermented in open top fermenters before being matured in 1 and 2 year old French barriques for 12 months. The Sangiovese is sourced from Carbanup in Margaret River. The fruit is gently crushed with a short pump over to manage the tannins. Unfined.

Barrel matured for 18 months in new and seasoned French oak.

Harvest	March 2016
Composition:	Cabernet Sauvignon 75% Sangiovese 25%
Maturation:	12 months in French oak
Bottled:	June 2017
Alcohol:	14.5% vol
pH:	3.57
TA:	5.96 g/L
VA:	0.52g/L
RS:	0.92 g/L



But, what does it taste like?

A wine for the long road, a true Gran Turismo.

Dark chocolate, sour cherry, fresh plum, bay leaf and leather spice, with background tomato leaf tannin, a lovely medium bodied structure and crunchy acidity.

Super Duper GT.



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