



# FERNGROVE

FRANKLAND RIVER W.A.

## QUICK NOTES

### WINE STYLE

Full-bodied red wine

### GRAPE VARIETY

Cabernet Sauvignon

### GROWING REGION

Great Southern

### TECHNICAL DETAILS

Alc: 14.0% / pH: 3.45 / TA: 6.27 g/L

### VEGAN FRIENDLY

### APPEARANCE

Deep ruby with garnet tint.

### NOSE

Bright aromas of cassis, blackberry and vanilla.

### PALATE

Full bodied, brooding dark chocolate, with fine chalky tannin. Persistent mineral finish.

### WINEMAKER

Craig Grafton

### BOTTLED

December 2024

### CELLARING

Enjoy for its youthful freshness up to 5 years.

### FOOD

Lamb and pistachio pizza with pomegranate molasses.

*Estate*

## Cabernet Sauvignon GREAT SOUTHERN 2023

### VINTAGE 2023

A cool, dry growing season resulted in a slow-ripening year and a late start to the harvest. At the end of September rainfall was 80 mm short of average and water holdings were at 62% of capacity. A wet October helped maintain soil moisture levels as vines moved closer to flowering. This rain, along with low air temperatures at flowering and an extended dry period through summer, followed by an unusually cool autumn, delayed ripening. This allowed the fruit to ripen and accumulate flavours slowly.

### VINIFICATION

Fruit is harvested and gently destemmed to our fermenters. The wine receives regular pump-overs and 'rack and returns' to ensure an even temperature and a desirable level of colour and tannin extraction. Daily tastings of the ferment ensured the wine developed perfectly. After 16 days on skins, the fruit is pressed and aged in a combination of stainless steel tanks and French oak barrels for 14 months.

### WINEMAKERS COMMENT

2023 has all the hallmarks for being a great vintage. Our cabernet is a reflection on this, typified by the fruit power and elegant tannin structure.



FERNGROVE.COM.AU

