

2002 CABERNET SAUVIGNON



The vineyards in the northern part of Margaret River delivered the best intense and ripe Cabernet Sauvignon, making up the major parcel of the wine. At the Willyabrup original vineyard site, the Cabernet Sauvignon showed more leafiness and mint characteristics. A small portion of Merlot and Malbec were blended in increased volumes to soften the palate, delivering a wine with generous cassis and berry fruit flavours.

TASTING NOTES

APPEARANCE deep ruby red colour and vibrant purple hues.

NOSE floral, cassis nose with a minerally nuance and some typical Willyabrup herbal dustiness on the finish.

PALATE cassis and flecks of mint with the higher percentage of merlot giving a rich, fleshy nuance.

WINEMAKER COMMENTS

A deep ruby red colour and vibrant purple hues indicate a fresh and youthful wine. An attractive floral, cassis nose with a minerally nuance and some typical Willyabrup herbal dustiness on the finish. The palate follows with flavours of cassis and flecks of mint with the higher percentage of merlot giving a rich, fleshy nuance. The tannin structure is tight, setting the wine up for a long illustrious life and will reward those with patience.

VINTAGE DESCRIPTION

2002 was our coolest vintage since 1993, resulting in most varieties being picked approximately 3 weeks later than normal.

VARIETIES 88% Cabernet Sauvignon, 7% Malbec, 5% Merlot

HARVESTED April / May 2002

OAK 100% French Oak (new and old) 18 months

TA 7.8 g/L **PH** 3.39

RESIDUAL SUGAR 0.4 g/L

ALCOHOL 13.4%

BOTTLED November 2003

CELLARING Cellaring potential is 6 - 10 years.