

2014 Basket Pressed Cabernet Sauvignon

RRP - \$39

Case Price -\$35

The grapes for this wine come from the oldest block of vines on our property, which is 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 fruit is 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. The bouquet is dominated by dark brooding fruit which is complemented by hints of dusty oak and cedar. The palate reveals classic cassis and rich mulberry characters as well as earthy nuances that we feel are a beautiful expression of our vineyard's unique terroir. Carried to a prodigiously long finish by perfectly ripe fine-grained tannins and seamlessly integrated oak, this is a very well balanced and focused wine of great subtlety and complexity that will reward careful cellaring for up to 15 years.

Past Vintage Ratings

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)

2012 Gold | Boutique Wine Awards

2010 Ray Jordan 95/100 Points

2014 Vintage

Early winter chilling with above average rainfall and full soil moisture provided excellent conditions for complete vine dormancy and an even budburst with steady uniform vine growth. Even warm temperatures and south easterly breezes introduced the summer weather pattern in early December, setting the vines up for the all-important ripening period. With only 11.5mm of rain falling over December, January and February, it was one of the best and driest preludes to vintage in Margaret River and consequently harvest commenced earlier than most years. The whites were harvested over February with the reds following and continuing into March. Overall the 2014 vintage was warm and dry with cool evenings enabling the fruit to ripen consistently and retain excellent natural acidity and freshness. Baumés at harvest were generally lower than in previous years with the fruit displaying bright and vibrant flavours with great varietal expression.