

# 2002 CABERNET SAUVIGNON

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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 mineral 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 mineral 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.