



# FERNGROVE

FRANKLAND RIVER

WINE NAME	<b>Majestic Cabernet Sauvignon</b>
RANGE	<b>Orchid</b>
VINTAGE	<b>2019</b>
WINE STYLE	Full-bodied red wine.
GRAPE VARIETY	Cabernet Sauvignon
GROWING REGION	Frankland River, Western Australia.
TECHNICAL DETAILS	Alc 14.0% pH 3.59 TA 6.0g/L RS 1.22g/L
APPEARANCE	Vibrant dark crimson.
NOSE	Dried bay leaf, mulberries and crushed violet.
PALATE	Fine, chalky tannins with a brooding core of blueberries and hints of cedar.
VINIFICATION	Block 34 on the Ferngrove Vineyard consistently produces exceptional fruit year after year. The vines on the property don't bare a lot of fruit compared to some of the other varieties so the berries accumulate an amazing concentration of flavour. Fruit for the Majestic Cabernet is harvested and gently destemmed into our small open fermenters. The must is initially cold soaked for 5 days and fermented on skins for 3 weeks. The ferment is regularly pumped over to ensure even temperature and an increase in colour and tannin extraction. The wine is gently pressed and completed MLF in tank before being filled to a mixed of new and old French oak barrels for a minimum of twelve months in our climate-controlled barrel hall. The wine is bottled on-site to minimise handling. This wine can be a little tight when young but has excellent potential for aging.
CELLARING	Will benefit from careful cellaring for up to 10 years.
WINEMAKERS COMMENTS	This is a rich and persistent wine that will reward careful cellaring.
SERVE	At room temperature 18C.
FOOD	Enjoy with a range of rich, red meat dishes.

