

miles from nowhere

MARGARET RIVER

BEST BLOCKS

2017 CABERNET SAUVIGNON

Appellation: Margaret River

Varietals: Cabernet Sauvignon

Closure: Screwcap

Alcohol: 13.9%

Winemaking notes: Best Block grapes for this wine were sourced from our low yielding sites, small batch. Specific rows allocated to the blend in the vineyard by taste.

Fruit received an extensive cold soak prior to the onset of primary fermentation. Partially because it was harvested on a very cool autumn morning. A low rate of yeast was initially added to this tank and when the must had gradually warmed to 20°C the balance of yeast was added. Then inoculated immediately and was fermented at higher temperatures up to 30°C to aid extraction. Both parcels were left on skins for 7-14+ days post fermentation prior to pressing off. Post fermentation the wine was matured in French barriques for 14-16 months. After maturation individual barrels were selected by the winemaking team for the blend.

Oak: Predominantly French - 25% new 75% older.

Cellaring: Drink now or cellar for up to 6 years.

Appearance: Deep ruby red.

Nose: Ripe blackcurrant, cinnamon and cedar oak with nuances of violets, mint and savoury herbal leaf characters.

Palate: Medium to full bodied with a well-defined tannin structure. Plush fruits of cassis and dark berries are combined with a slight savoury layer of sage and dried herbs. Well balanced acidity and careful oak integration have created a seamless wine with a lingering finish.

Food Pairing: Braised beef short ribs with creamy mashed potatoes with a fresh Arugula salad.

Allergens: Contains Sulphites. Fined with the aid of egg and skim milk products. Traces may remain.



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