



miles from nowhere
MARGARET RIVER



BEST BLOCKS CABERNET SAUVIGNON 2018

Appellation: Margaret River

Alcohol: 14.5%

Winemaking notes: The best blocks of Cabernet Sauvignon fruit were harvested to produce this limited production. The 2018 growing season had a wet winter, dry spring and ideal conditions from December to late February with minimal temperature spikes. The season resulted in reds with great depth, concentration and elegance with high natural acidity. This blend is created by selecting only the best individual panels and rows from a low yielding site in Wilyabrup.

The fruit received an extensive cold soak prior to the onset of primary fermentation. The wine remained on skins for 14+ days before pressing. The wine was matured in French barriques for 14-16 months. After which individual barrels were selected by the winemaking team for the blend.

Oak: Predominantly French - 30% new / 70% older.

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

Appearance: Deep ruby red.

Nose: Ripe blackcurrant, cinnamon, aniseed 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, combined with a slight savoury layer of dried herbs. Well balanced acidity and careful oak integration creating a seamless wine with a lingering finish.

Food Pairing: Braised beef short ribs with creamy mashed potatoes and roasted root vegetables.

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

