

# 2019 CABERNET SAUVIGNON

## VINTAGE 2019



### CLIMATIC CONDITIONS

Rain was the operant theme, and above average Winter rainfall continued into Spring. Spring's pervasive unusually cool temperatures contributed to a late but strong budburst and terrific canopy development. Cold weather continued into Summer and the prolonged cool and wet growing season led to late harvests. Good Marri blossom kept bird pressure to a minimum.

### VINIFICATION

HARVEST DATE – April 13 and 16.

pH – 3.96.

ALCOHOL – 13%.

YIELD – 1888 bottles.

### 2019 CABERNET SAUVIGNON

*A formidable wine.*

*Powerfully aromatic, as though an internal combustion engine were pumping the aromas out of the glass, broadcasting the wine's freshness, clarity, and purity – a compelling perfume of rose petal-tinged blueberry and the blackest imaginable, impeccably ripened fruit, infused with exotic wood spice.*

*The fruit presents at the perfect point of ripeness, bursting on the palate with pure black cherry, black current and blackberry. The wine is soft, sweet and textural, with elements of rich charry earth, purple lilac and violet, all carried by a perfect measure of powdery tannins. There's an extra potent dimension of umami giving the wine a lithe, sexy elegance and old-world precision. And its beautiful length and purity resonates remarkably long.*



Photo Sarah Hewer

# CLOUDBURST

- Margaret River -

## CLOUDBURST VINEYARD

### AREA

The vineyard comprises less than 2 hectares of a 100-hectare block, adjacent to the Leeuwin-Naturaliste National Park bordering the Indian Ocean in a United Nations classed Biodiversity Hotspot.

### THE LAND

Carved out of pristine wild bushland, the Cloudburst farmlands have never seen a chemical.

### THE SOILS

Combination of Wilyabrup profile of ironstone gravelly loams and Forest Grove profile of lateritic granite with lenses of beach sand. Limestone caves in close proximity with calcareous deposits.

### VINE ORIENTATION

North – South.

### DENSITY OF PLANTING

10,000 vines per hectare.

### AGE OF VINES

10-17 years.

All varieties are own-rooted – phylloxera not a threat in region.

### GRAPE VARIETIES

50% Chardonnay

40% Cabernet

10% Malbec

### VITICULTURE

Vines are entirely hand tended without use of machines. The vineyard has never been irrigated, it's entirely dry grown. Trellising utilizes vertical shoot positioning with a very low cordon. Biodynamic and Organic principles employed from inception. Vineyard is entirely hand weeded, and is neither cultivated nor tilled.

### HARVEST

Grapes are hand harvested into tiny crates to preserve freshness.

### VINIFICATION

REDS – Specific tiny cuvees are harvested, destemmed, hand sorted, and delivered without pumping to open fermenters. The grapes are not cold soaked. Spontaneous fermentation occurs from wild yeasts present in the vineyard. Ferments are plunged periodically throughout the process and once dry, are pressed immediately to barrel without extended maceration nor extra skin contact. Secondary malolactic fermentation occurs spontaneously in barrel. Minimal sulfur is added and the ferment rests until bottling.

WHITES – Hand-sorted, specific tiny cuvees are whole bunch pressed directly into barrel. Spontaneous primary and secondary fermentations occur in barrel. The barrels undergo marginal amount of batonage. Wines are minimally sulfured once they finish fermentation and rest gently until bottling.

### ELEVAGE

Cloudburst matures in French oak, largely new.

Chardonnay classically rests 10-11 months in barrel.

Cabernet and Malbec typically spend 18 -21 months in barrel.



Photo Sarah Hewer