

Fraser Gallop

ESTATE



INNOVATION RANGE



CABERNET SAUVIGNON 2022

VARIETIES:	87% Cabernet Sauvignon 13% Petit Verdot
ALCOHOL:	13.5%
pH:	3.45
TA :	6.3 g/L
RS :	0.51 g/L

TASTING NOTES

Notes of ripe Mulberry, Red and Black fruits, vanilla custard oak, and pipe tobacco on the nose. Excellent depth of flavour, balance, and length and more medium to full bodied this year reflecting the classic vintage conditions of 2022. Ripe blackberries, plums and a whiff of cocoa powder and spicy fruit biscuits.

An excellent wine for extended cellaring in a cool spot.

HARVEST DATE: 22nd March 2024
BOTTLING DATE: 15th November 2022

WINEMAKING NOTES

The grapes that have been previously monitored for 4 weeks prior to harvest are handpicked and brought into the winery for immediate de-stemming and complete crushing. We do not chill the must on the way to the fermentation tanks as we wish to start the fermentation quickly and keep oxygen out of the tanks with inert gas blanketing in the tanks. This is to keep the volatile acidity to a minimum in the wine.

We then on the third day of fermentation co-innoculate the MLF bugs to allow the malolactic fermentation to occur at the same time as primary yeast fermentation. The temperature is allowed to get up to as high as 29°C. The wine is pumped over with a turbo piguer and plunged at the same time daily. The time on skins is around 25 days before pressing sequentially to second use French oak barrels where it will be racked barrel to barrel post MLF completion. The wine is then matured for 18 months in these barrels prior to blending and bottling.

THE ESSENCE OF WILYABRUP