

2017 Wilyabrup Valley Cabernet Sauvignon Merlot

2017 presented some unusual weather patterns throughout the region. With very wet conditions leading into winter, and Spring being bitterly cold. We experienced the coldest September - October on record, the coldest in 11 years, which delayed the start of the growing season. Our summer was a very mild one that year, with La Nina conditions keeping the temperatures low and avoiding any extremes of heat. This resulted in a longer flowering and growing period across the region, around 2-3 weeks later than normal. This was more in line with the historical phenology of the region. We experienced some heavy rains mid-February through to March; however our non-irrigated vines were able to flourish and with our timely and fastidious vineyard practices, we were able to produce fruit of exceptional quality despite what nature presented us with. Our red wines display elegant and delicate structures and flavours, with a vibrancy and intensity of colour.

Our 2017 Wilyabrup Valley blend is comprised of 48% Cabernet Sauvignon, 42% Merlot, 6% Malbec, 2% Petit Verdot, 2% Cabernet Franc, and has matured in French oak for 14 months.

Bright and brambly- forged with an array of Jaffa, stewed plums and dark fruits. The palate is defined by a bouquet garni of savoury acidity, embracing the wine. Graphite and dusty cacao tannins speak of the land, finishing with a silky defined edge.

Best enjoyed between 2019-2025.

Pair with;

Oregano and orange rack of lamb with caramelised fingerling potatoes, Seared tuna with olive vinaigrette.

