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# TROVE ESTATE

## FOREST GRAND



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### CABERNET SAUVIGNON

MARGARET RIVER 2018

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#### COLOUR

Dark red with a crimson hue.

#### NOSE

Aromas of mulberry, dried roses and dark chocolate.

#### PALATE

An elegant palate with flavours of dried plum, forest fruits and mocha, with some savoury notes. Tight, fine tannins provide length and structure, to this wine that finishes with dark chocolate notes.

#### WINEMAKING

The fruit was machine harvested and transported to the winery where it was destemmed and crushed into fermenters. Once inoculated, the ferments were pumped over twice a day, temperature was held around 25°C to prevent over extraction of tannins locked in the skins. The wine was then transferred to oak for malolactic fermentation allowing a soft integration of the grape and oak tannins. After the correct amount of maturation, the wine was blended, fined then bottled.

#### FOOD PAIRING

Beef tataki.

#### VINTAGE NOTES

The 2018 vintage will go down as a classic, great all-round year. Flowering and fruit set were also exceptional giving solid yields across WA. Some significant rain events in December set up the vineyard with good levels of ground water to see them through ripening. A relatively cool summer has allowed for slow, steady ripening of whites, retaining high levels of natural acidity. The moderate temperatures continued allowing for optimum ripening conditions for reds resulting in wines with elegance, structure and flavour.

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#### QUICK NOTES

**VINTAGE** 2018

**WINEMAKERS** Kate Morgan

**GRAPE VARIETY**

Cabernet Sauvignon

**BOTTLED** February 2019

**GROWING AREA**

Margaret River

**ALC %/VOL** 14.5% v/v

**TITRATABLE**

**ACIDITY** 6.5 g/l

**PH** 3.51

**CELLAR POTENTIAL**

8+ years

**OAK** Selected French oak

**MATURATION** 10 months



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