
TROVE ESTATE

THE LAURELS



CABERNET SAUVIGNON

MARGARET RIVER 2016

COLOUR

Dark red with a crimson hue.

NOSE

Dark berry, savoury spice, with dried herbal nuances and hints of dark chocolate.

PALATE

An elegant wine with ripe red berries, choc mint, mocha flavours, with fine yet firm tannins and a long savoury finish.

WINEMAKING

The fruit was machine harvested then destemmed and crushed into static fermenters where it was cold soaked for 6-8 days. Post cold soak the juice was allowed to naturally warm up and then inoculated with yeast. Once fermentation was established the tanks were pumped over with aeration twice a day. Temperature was held between 24-26°C for a slow extraction of tannins and increased development of fermentation complexity. The wine was then pressed and transferred to barrel for malo-lactic fermentation allowing a soft integration of the grape and oak tannins. The wine was fined with egg whites then bottled after 18 months of maturation.

FOOD PAIRING

Roast lamb and seasonal greens.

VINTAGE NOTES

Vintage 2016 was a long, yet superb vintage in Margaret River. Moderate conditions in spring 2015 proved ideal for a solid fruit set and resulted in yields slightly up on previous vintages. We had a warm January with one major rainfall event to replenish soil moisture, and keep the vineyard teams on their toes, but careful vineyard management kept disease at bay. Warm but moderate conditions through February and March provided ideal ripening conditions for reds and whites resulting in elegant wines with vibrant natural acidity and ripe, fine tannins.

QUICK NOTES

VINTAGE 2016

WINEMAKERS Kate Morgan
& Laura Bowler

GRAPE VARIETY

Cabernet Sauvignon

BOTTLED April 2018

GROWING AREA

Margaret River, WA

ALC %/VOL 14.5% v/v

TITRATABLE

ACIDITY 6.38 g/l

PH 3.58

CELLAR POTENTIAL

8 – 10 years

OAK French

MATURATION 18 months



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