



CHURCHVIEW  
— MARGARET RIVER —



THE BARTONDALE

## 2017 CABERNET SAUVIGNON

### CULTIVATED.

The Cabernet fruit for this wine comes from two separate blocks, our oldest block that is on top of a rocky ridge with soils made up of gravel over deep clays; and the new block with a north facing aspect. Block 32, the old block, brings structure and definition. The new “Ray’s” block, brings the depth and weight of the fruit. Careful additions of organic inputs such as compost and fish emulsions encourage enough growth to fully ripen the fruit. A dry, warm Spring and Summer meant it was tracking early, however, a tropical rain event in February which saw 80mm across the region pushed back harvest dates slightly. The reds appreciated this rainfall, with a slower than usual ripening, allowing for better flavour development. This allowed for the Cabernet to slowly develop its quintessential dark fruit character and deep rich flavours.

### CRAFTED.

After harvest, the fruit is gently transferred into a static red fermentation vessel, along with a Bordeaux yeast isolate, ready for fermentation. The fruit is left for 24-48 hours for a short, cold maceration before we begin pump overs, and if required some manual juice drain off. The pump overs are conducted twice a day for 14 days, then only once a day for 14 days. At the completion of the 28 days, the red must is tasted daily and then pressed into a stainless steel vessel for malo lactic fermentation to occur. All the new French oak barriques are filled at this stage for malo lactic fermentation to occur in oak. This batch is kept separate from the stainless portion for the whole maturation period. At the completion of malo lactic fermentation, the remaining wine is transferred into 1-2 year old French oak barriques for a 16 month maturation. After 4 months, the barrels are assessed for quality, and initial barrel selection is made for the first rack and return. At the completion of the 16 months, the barrels are then assessed for quality, and rated A, B or C, with A generally being used for The Bartondale.

### CHERISHED.

**COLOUR** Deep red with purple tinges.

**AROMA** The fragrance of this wine is of pronounced black fruit and berries - black cherries, mulberry, blackcurrant and black plum. The use of high quality oak barriques adds an undertone of the scents of toast oak.

**FLAVOUR** The palate shows the richness and the power of very high quality, low cropped Cabernet Sauvignon fruit, grown organically on the estate specially for this wine. It is generous, full bodied and has a core of dense powerful fruit that melds new oak with abundant level of tannins. The mouthfeel is a complex combination of intense black fruit, new oak and fine ripe tannins that are balanced and give a very intense long finish. The wine is still youthful with many years of aging ahead to reveal its beauty.

**ANALYSIS** | Alc 14.3% | pH 3.45 | TA 6.0 | RS 0.4g/l

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Cherished.*

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