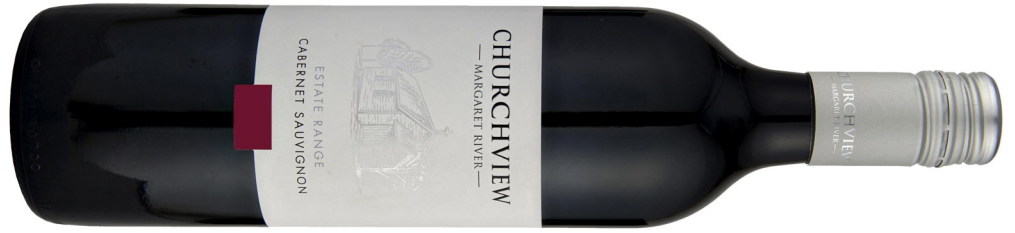




CHURCHVIEW
— MARGARET RIVER —



ESTATE RANGE

2019 CABERNET SAUVIGNON

CULTIVATED.

The Cabernet Sauvignon is all estate grown fruit on a gravelly ridge, north facing block. As with all our wines the fruit is cultivated on our recently Organic Certified vineyard, meaning we do not use toxic chemicals on the estate, and we maintain healthy soils using microbiological strategies. The purity in the fruit is expressed in the quality and flavour of the final product. The grapes are harvested in the cool of the night using the selective harvester high on the ridge of churchview Blcok 31.

CRAFTED.

A period of short cold maceration, followed by fermentation on skins for 7-10 days using a Bordeaux yeast strain. The wine is transferred to a combination of new and old French oak barriques for a period of 14 months for maturation. The wine is then lightly filtered and prepared for bottling.

CHERISHED.

COLOUR Dark ruby red.

AROMA Enticingly aromatic dark fruit bouquet, with dominant dark cherry fragrances.

FLAVOUR A rich flavour profile of blackfruits, spice and undertones of dusty oak. Fine tannins offer a long, satisfying finish. The overall mouthfeel makes this wine a joy to drink now.

ANALYSIS | Alc 14.7% | pH 3.55 | TA 5.89 | RS 0.34g/l

*Cultivated.
Crafted.
Cherished.*



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