



CHURCHVIEW  
— MARGARET RIVER —



## 2020 CABERNET SAUVIGNON

### CULTIVATED.

Churchview pride themselves on cultivating, crafting and cherishing the land, the grapes and the wine. Since the beginning, Churchview has practiced and implemented organic farming strategies, gaining their Certified Organic qualification in 2020. Churchview avoid the use of toxic chemicals in order to maintain healthy soils, which in turn allows the vines to produce pure, quality fruit. The purity of the fruit is expressed in the quality and flavour of the final product.

### CRAFTED.

Select parcels of quality Cabernet Sauvignon were chosen for the foundation of this wine. After a short period of cold maceration, the fruit was fermented with the aid of a Bordeaux yeast strain, a yeast that promotes riper fruit flavours and rounder tannins. The wine was then put into allocations of French oak and allowed to mature for 14 months. The wine is then blended into stainless, lightly filtered and prepared for bottling. Minimal interference allows the natural flavours to burst through, creating a pure, organic wine.

### CHERISHED.

**COLOUR** Deep ruby red.

**AROMA** The aroma is full of deep fruit characteristics. Black forest fruits, cherries and plum lead the way, with underlying hints of vanilla oak.

**FLAVOUR** A rich flavour profile with black forest fruits leading the way. The tannin structure, and spicy, dusty oak offer a lengthy satisfying finish. A classy, age-worthy Cabernet, with minimal sulphites!

**ANALYSIS** | Alc 14.5% | pH 3.45 | TA 6.07g/L | RS 0.2g/L



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Crafted.  
Cherished.*



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