

PASSEL ESTATE

MARGARET RIVER



Passel Estate 2015 Lot 71 Reserve Cabernet Sauvignon

2015 Vintage

Margaret River experienced moderate to high rainfall throughout Winter, which continued moisture into Spring and early Summer restricting flowering and fruitset. Sporadic rains in mid to late Summer slowed red ripening and led to slightly longer hang-times. It was a challenging year in terms of bird pressure, owing to a lack of marri blossom in surrounding bushland; this was kept under control with well-timed bird netting. Quality was high overall, with whites and reds displaying super-fine structure, impressive elegance and minerality. Very low yields make this a vintage to be valued.

Vineyard

The Cabernet Sauvignon vines (Houghton clones) are oriented north-south, employing VSP trellising and cane pruning. Very minimal irrigation is applied, only prior to and during hot weather events, to avoid heat stress and its damaging effects on fruit quality. Shoot thinning is employed (2 passes) to reduce cropping to target levels. Lateral leaf removal takes place immediately after fruit set; the canopy is opened up on the eastern side so that bunches are fully exposed to morning sunlight. Bunches are also thinned to ensure adequate separation. A single leaf layer is maintained on the western side of the canopy to protect the fruit from the hot afternoon sun. Half way through veraison 5% of fruit is dropped (along with any secondary bunches), to achieve cropping levels at 6.5 to 7 tonne per ha (though yields were lower in 2015). The fruit is then covered with bird netting through to harvest.

Winemaking

Fruit from a single block on the estate is harvested and berries crushed (just split) and sent to tank. Just split berries allow for gradual and controlled breakdown of grape skins and extraction of tannin. Fermentation is started and continues for 12 days on skins at a cool 25°C, whilst the must is pumped over 3 times daily. It is then pressed to barrel to complete malolactic fermentation. The Lot 71 Reserve Cabernet Sauvignon is matured for 19 months in French oak (one third new) from the Tronçais, Jupille and Allier forests, following individual tasting and selection of the best barrels after 10 months. The wine receives a light fining prior to filtration and bottling, and then spends a further 12 months in bottle before release.

Tasting Notes

Brooding aromas of graphite, blueberries, anise and red currant are flecked with hints of bay leaf, boysenberry and dried herbs. An effortless entry and primal blue and black fruit flavours introduce a coating palate of cocoa-nib, gravel and liquorice, guided by a tensile core of super-fine-grained tannin and poised fruit textures. A tactile ascent to the finish leaves the palate firm, engaged and vital, drenched in fruit and saturated in bristling cherry skin texture. This wine will continue to mature gracefully and can be cellared for 10+ years.

Technical Specifications

Variety 100% Cabernet Sauvignon

Alcohol 13.9%

pH 3.43

Total Acidity 6.19 g/L

Residual Sugar 0.71 g/L