



## 2022 RESERVE

# Cabernet Sauvignon

Brookland Valley is committed to producing exceptional wines from the remote and beautiful Margaret River region.

### Tasting Notes

Wine Style: Sweet.....1...2...3...4...**5**...Dry

Light..... 1...2...3...4...**5**...Full bodied

The grapes for the 2022 Brookland Valley Reserve Cabernet Sauvignon come from two of Margaret Rivers most premium vineyards in the Wilyabrup and Yallingup sub-regions. The low yields and excellent vineyard sites provide depth, intensity and classic Cabernet Sauvignon characters. The 2022 Brookland Valley Reserve Cabernet Sauvignon is an elegant wine with super fine tannins that give texture, balance and poise.

The fruit was hand-picked to maximise quality and to allow sorting of the fruit to ensure only the highest quality grapes were permitted into the fermenter. Fermented in open top fermenters for a period of ten days the wine was gently pressed off skins in a basket press, for the completion of alcoholic fermentation. The wine was then inoculated for malolactic fermentation and transferred to French oak barriques. The Brookland Valley Reserve Cabernet Sauvignon received 16 months maturation in new and seasoned oak. This is a small volume wine that was handled separately through its life and speaks of the subregion in which the grapes were grown.

**Appearance:** Brilliant, dark red with a vibrant scarlet hue.

**Bouquet:** Intense aromatics, classic Margaret river cabernet notes of cigar box, dried bay leaf, cassis and thyme. French oak maturation adds vanillin and savoury complexity.

**Palate:** Beautiful, fine, elegant palate with distinctly varietal and regional notes. Displaying cassis and plum fruit interlaced with bay leaf and chocolate box. Subtle oak balances perfectly with the fruit power and precision. The long, fine tannins provide effortless length.

**Winemaker** – Courtney Treacher

Alcohol 13.84%  
pH 3.45  
Acidity 6.2 g/L

### Region

Wilyabrup, Margaret River

### Grape Variety

Cabernet Sauvignon

### Maturation

16 months in French oak barriques.

### Cellaring

10 years

