



Woodlands

2017

CABERNET SAUVIGNON - MERLOT

Margaret River - Australia



NATURAL



VEGAN

Stats

Grapes: 48% Cabernet Sauvignon - 42% Merlot - 6% Malbec - 2% Petit Verdot - 2% Cabernet Franc

Vineyard: Woodlands Brook Vineyard (65%) - Bantry Bay Vineyard (35%)

Vine Age: 17-years-old (Woodlands Brook) - 11-23-years-old (Bantry Bay Vineyard)

Soil Type: Primarily gravelly, clay loam atop a bed of white clay

Viticulture: Practicing Organic (Woodlands Brook Vineyard) - Sustainable (Bantry Bay Vineyard)

Fermentation: Native – stainless-steel

Skin Contact: 20 days

Aging: 14 months in 2-6-year-old French barrique

Alcohol: 13.5%

pH: 3.62

Total Acidity: 5.4 g/L

Total SO₂: 147 ppm

Total Production: 4,300 cases

UPC: 9336111000204

Reviews

James Suckling | 94 points

Vinous | 92 points

The Wine Front | 91 points

About

In many ways this is the wine that defines Woodlands best, despite not being entirely estate fruit. Now labelled 'Wilyabrup Valley', the perfect marriage of the classic Bordeaux varieties echoes the near-perfect growing conditions of the vintage and sites. The power and opulence of Wilyabrup in comparison to the rest of Margaret River in many ways can be compared to Pauillac in regard to the rest of the left bank. The demand for this wine has outstripped the supply and in mid-2015 the Watsons embarked on a search for a site and a grower they felt would meld perfectly with their ethos and style. Thus the Bantry Bay Vineyard was added to supplement the organically grown Woodlands Brook fruit. 2017 presented some unusual weather patterns throughout the region given the 'new normal' of warmer drier seasons. It was the coldest September – October in 11 years, which delayed the start of the growing season. Summer was mild with La Niña conditions keeping the temperatures low, avoiding any extremes of heat. Flowering was slow and late, around 2-3 weeks later than normal. With a ripening period more in line with the historical phenology of the region, this is absolutely classic in their fruit profile and tannin.

The fruit was hand-harvested and fermented in large stainless-steel tanks with ambient yeast. The varieties were kept separate from harvest to blending.

Tasting Note

Vibrant garnet. The nose opens to display bright textbook characteristics of black currant, combined with subtle lifted aromatics of strawberries and the floral scent of rose. Deeper layers emerge bringing black tea, anise seed, maple and cocoa to the forefront. At the heart of the nose lies the beauty of fresh clay, capturing the essence of the earth itself. The palate has the zing of raspberry and some spiciness of black pepper and gentle oak. This is a youthful and lively wine, balanced with fine tannins to create an excellent structure and a savor finish. This wine will age gracefully for at least a decade.

