

GANT & CO

JEUNE  
MARGARET RIVER

Gant & Co.

2021

# 'JEUNE'

Red Wine | Margaret River - Australia



NATURAL



VEGAN

## Stats

**Grapes:** 50% Cabernet Sauvignon -  
28% Malbec - 12% Merlot

**Vineyard:** Gant & Co. estate vineyard  
in Karridale

**Vine Age:** 23-years-old

**Soil Type:** Clay loam

**Viticulture:** Regenerative & dry-  
farmed

**Fermentation:** Native — 100% whole-  
berry in picking bins

**Skin Contact:** 10-12 days

**Aging:** 9 months sur lie in a  
combination of French oak barriques  
and puncheons

**Alcohol:** 12.5%

**pH:** 3.52

**Total Acidity:** 5.9 g/L

**Total SO<sub>2</sub>:** 78 ppm

**Total Production:** 282 cases

**UPC:** None

## About

'Jeune' was inspired by the Loire Valley reds that are made for easy drinking as a young wine, or in Erin Larkin's words, "if there is such a thing: Summer Cabernet." The Cabernet, Merlot, and Malbec grapes all come from the Gant & Co. estate vineyard. The vines receive an enormous amount of attention during the growing season, something that really pays off. Fruit thinning is not taken lightly; only one bunch per shoot is left to mature, ensuring the ripest possible fruit in the cooler climate of Karridale.

Harvested from single cane, shoot and fruit thinned, dry-farmed blocks. The grapes fermented whole berry in their picking bins, receiving an initial foot stomping, and then gentle hand plunging for 10-12 days before being pressed off the skins. The wines were then moved into demi-muids and barriques for 9 months where malo is free to run its course, after which the wines were racked to tanks for blending and bottling with just a small dose of sulfur.

## Tasting Notes

As ever, there is a youthfulness to this Cab blend that is in no way a detriment to the wine's complexity or poise. It's what Matt Gant calls "luncheon claret;" a mouthwatering, fresh sipper with allusions to red fruits, olives, and bay leaves. Yum.

## Reviews

Wine Advocate | 91 points