

GANT & CO

JEUNE
MARGARET RIVER

Gant & Co.

2020

‘JEUNE’

Red Wine | Margaret River - Australia



NATURAL



VEGAN

Stats

Grapes: 46% Cabernet Sauvignon -
38% Merlot - 16% Malbec

Vineyard: Gant & Co. estate vineyard
in Karridale

Vine Age: 24-years-old

Soil Type: Clay loam

Viticulture: Regenerative & dry-
farmed

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

Skin Contact: 10 days

Aging: 10 months in French oak demi-
muid and barriques sur lie

Alcohol: 12.5%

pH: 3.45

Total Acidity: 6.2 g/L

Total SO2: 53 ppm

Total Production: 195 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 days before being pressed off the skins. The wines are moved into demi-muids and barriques for 10 months where malo is free to run its course, after which the wines are racked to tanks for blending and bottling with just a small dose of sulfur.

Tasting Notes

There is a youthfulness to this Cab blend that is in no way a detriment to the wine’s complexity or poise. Leafy aromas marry with black olives and mint. Medium-bodied, elegant, striking.

Reviews

Wine Advocate | 91 points

Wine Enthusiast | 92 points

Wine Anorak | 90 points