



## Woodlands

2018

# 'CLÉMENTINE'

Red Wine | Margaret River - Australia



NATURAL



VEGAN

## Stats

**Grapes:** 57% Cabernet Sauvignon -  
16% Malbec - 13% Merlot - 11% Petit  
Verdot - 3% Cabernet Franc

**Vineyard:** Woodlands Brook Vineyard

**Vine Age:** Average 14-years-old

**Soil Type:** Gravelly, clay loam atop a  
bed of white clay

**Viticulture:** Sustainable

**Fermentation:** Partial native -  
stainless-steel

**Skin Contact:** 10-28 days

**Aging:** 16 months in French barrique  
(51% second use - 49% third use)

**Alcohol:** 13.5%

**pH:** 3.80

**Total Acidity:** 5.0 g/L

**Total SO2:** 98 ppm

**Total Production:** 2,100 cases

**UPC:** 9336111000747

## Reviews

James Suckling | 96 points

## About

'Clémentine' is to 'Woodlands Brook Vineyard' what 'Margaret' is to the 'Woodlands Estate Vineyard' - a premium Cabernet Sauvignon-dominant blend. 2015 was the first vintage, named after Andrew and Marie's daughter, who was born that same year. The Malbec, Merlot, Cabernet Franc and Petit Verdot were already planted when the Watson's purchased the vineyard in 2008. Close-planted, spur-pruned, and in need of a little TLC, the wines produced initially were tannic. Over the years the vines have been converted to cane pruning, which softens the tannins and creates a more balanced canopy and fruit set. A block of Cabernet Sauvignon was in a gravelly meadow of the vineyard in 2009, and these vines were brought up cane pruned and unirrigated. It took them longer to produce, but the fruit that arrived was fantastic - powerful, dark and perfumed - and is the soul of this brilliant blend.

This grapes were hand-harvested and sorted by a state-of-the-art gravity fed system. Once sorted, the fruit was delivered to the destemmer by a vibrating hopper. Once gently destemmed, the fruit passed through a set of rollers to remove leaves and stalks, then sorted a second time by hand on the sorting table. The fruit was partially inculcated and partially fermented with ambient yeast in stainless-steel tanks. After between 10-14 days of fermentation and extended aging on the skins, the wine was pressed through the Cabernet Sauvignon remained on the skins for an addition two weeks for added complexity and tannin integration. The wine was pressed directly to French barriques, of which roughly half were second use and the other half were third use, and aged by variety. The wine was racked and sulfured the following summer and then sent back to barrel.

## Tasting Note

Very dark, very deep, and very powerful. The nose impresses with primary characters of violet, allspice, cinnamon, anise and black olive. This is indeed "serious stuff" with intensity of fruit matched by ripe tannins.