



Woodlands

2017

'MARGARET'

Red Wine | Margaret River - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 86% Cabernet Sauvignon -
8% Merlot - 6% Malbec

Vineyard: Woodlands Estate Vineyard
(Wilyabrup Valley)

Vine Age: 25-years-old

Soil Type: Gravelly, sandy loam over
calcaerous clay

Viticulture: Certified Organic - dry-
farmed

Fermentation: Native (8%) -
Inoculated (92%) - stainless-steel

Skin Contact: 25 days

Aging: 17 months in French barrique
(43% new)

Alcohol: 13.5%

pH: 3.67

Total Acidity: 5.7

Total SO2: 99 ppm

Total Production: 2,000 cases

UPC: 9336111000235

Reviews

Halliday Wine Companion | 95 points

About

While not the most 'acclaimed' wine from Woodlands, as that historically would fall to the 'Estate' Cabernet Sauvignon, 'Margaret' is the wine that best captures the soul and spirit of Woodlands. The Cabernet Sauvignon portion comes from a slope on the south of Woodlands that wraps around a 90-degree radius from east to north. The fruit on this slope receives a great deal of direct sunlight from morning to mid-afternoon, leading to rich full-bodied wines. The Merlot and Malbec plots that make up the remainder of 'Margaret' come from our west-facing slope of deep loam soil. This slope receives the most direct afternoon sunlight at Woodlands, and produces more exotic fruit characters in the finished wine. The unirrigated vines loved the drink, and went on to produce wines of class and restrained power, balanced by great natural acidity - particularly so for Cabernet Sauvignon vines.

Following harvest, the fruit was destemmed, hand sorted, crushed and fermented in small stainless steel fermenters. Following a partial native yeast fermentation, the wines were allowed to soak on skins for an additional 2-3 weeks. The Cabernet was then pressed into French barriques, 43% new, for a long aging process. After one year of aging the barrels were lightly sulfured and laid to rest again for another five months. After a total of a 17 months the barrels were tasted and selected for the final blend. The wine was racked to tank, lightly sulfured, and settled naturally then bottled without fining or filtration.

Tasting Note

A deep, midnight black color with rings of garnet. Intense notes of dark fruits (notably blackberry, cassis, and black cherry) burst from the glass and are set against a backdrop of a driven and vibrant palate, full of black pepper, star anise, and graphite. The finish is ripe with energy.