

castle rock estate

2021

Cabernet Sauvignon Porongurup



Made from the original plantings in 1983 and 1986. A cool climate Cabernet Sauvignon of elegance and structure, stylistic of the Porongurup and Great Southern.

All estate fruit. Extensive work in vineyard using canopy management to reduce greenness and maximise ripeness. Machine harvested in two picks. MOG removed at destemmer. Fermented in 2 Tonne open fermenter, plunging dependant on tannin extraction. Filled to French barriques, a third new oak, for 15 months with periodical racking

Deep, Garnet/Ruby in colour. An attractive perfume of cassis and tobacco leaf, with some subtle black olive undertones. The palate is fine boned and elegant. Savoury mouthfeel with flavours of Bresola and dried herbs. Graphite-like tannin is providing good structure and works well with the fresh acid line, giving good length of flavour.

FOOD ACCOMPANIMENT

An ideal accompaniment to red meats and hearty dishes. Will also go well with ripe cheeses at the end of a meal.

CELLARING POTENTIAL

Will continue to improve and develop complexity with age; cellar for 10 to 15 years

TECHNICAL

Harvest Date: 10 & 27 April 2021

Bottling Date: 16 August 2022

Alc: 13%

pH: 3.71

T.A.: 6.0g/L



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