



OAKOVER

CABERNET SAUVIGNON MERLOT

COLOUR

Rubery garnet hues

TASTING NOTES

Fresh aromas of blackcurrant, mulberry and dark fruits supported by toasty French oak on the nose and expect blackberry, toast and varietal leafy notes supported by fine grain tannins on the palate.

WINEMAKING

Machine harvested at night, crushed and then fermented for 10 days. Matured in seasoned French Oak for 14 months before final blending and bottling.

VINTAGE CONDITIONS

Cool and damp conditions led to a very late harvest in the region of Margaret River for the 2022 crop. This resulted in great flavor accumulation in well managed blocks.

FOOD PAIRING

Roasted meats, ragouts and hard cheese.

QUICK NOTES

VINTAGE

2023

WINEMAKERS

Damian Hutton
Marcello Fabretti

GROWING REGION

100% Margaret River

GRAPE VARIETY

Cabernet Sauvignon
Merlot

ALC % VOL

14.0%

TITRATABLE ACIDITY

6.25

PH

3.5g/L

OAK

French Oak

CELLARING POTENTIAL

Drink now or up to 2027

