



credaro

MARGARET RIVER

FIVE TALES

CABERNET SAUVIGNON

COLOUR

Medium dark red colour with purple tones.

NOSE

Dark blackcurrant and blue fruits with lifted and vibrant berry compot aroma's complemented by hints of chocolate and dried herbs.

PALATE

A supple palate with juicy rich blue fruits and dark cherry characters, finishing gently with succulent soft tannins, dark chocolate and dry herb nuances. This wine has instant drinking appeal.

WINEMAKING

Four Cabernet components from our Carburnup River, Wilyabrup (Summus) Treeton (Altus) and Cellar Door (Yallingup) vineyards were destemmed and crushed to separate static tanks and inoculated immediately with a Bordeaux yeast strain. Each tank was pumped as required to maximise the wines extraction and fruitfulness. The wines were fermented on skins to dryness at a maximum of 28°C and pressed after 8-12 days. The wine was racked to barrel for MLF and was then matured for 10 months in 10% new French oak barriques.

VINTAGE NOTES

The 2017 vintage started three to four weeks later than the 2016 vintage, but had similarities to what we saw back in 2009. Since the 2010 vintage we have seen vintage dates moving forward a few days, with the 2016 vintage the earliest we have ever experienced in Margaret River. Vintage 2017 started for Credaro on the 6th of March, exactly 1 month later than our last 3 years. Some would say it was a return to a "normal vintage" timeline.

With the cooler conditions meeting us through March, the region, including Credaro, were holding our breath to see if April would follow the trend and boy did April deliver! Only 0.2mm of rain was recorded in April and Cabernet was the flavour of the month. We had an unseasonal warm April that with the cooler ripen through March has led to some outstanding Cabernet Sauvignon and Chardonnay batches.

Overall, with exceptional crop management and diligent viticultural practices we will see a flavoursome 2017 vintage. The cooler vintage has given abundant natural acidity in physiologically ripe grapes at moderate sugar levels, with very high anthocyanin levels in red wines. The vintage will show very fine, focused and highly aromatic wines with great linear natural acidity giving longevity and class. The 2017 vintage will be another great vintage for Margaret River.

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QUICK NOTES

VINTAGE

2017

WINEMAKERS

Trent Kelly

GRAPE VARIETY

Cabernet Sauvignon

BOTTLED

June 2017

GROWING AREA

Margaret River

ALC %/VOL

14.0 % v/v

TITRATABLE ACIDITY

6.3 g/L

PH

3.57

CELLAR POTENTIAL

5 – 8 years

OAK

French

MATURATION

10 months

ONE FAMILY
TWO COUNTRIES
THREE ITALIANS
FOUR GENERATIONS
FIVE VINEYARDS