AMELIA PARK
[WINES]

Tradition. Craft. Quality.



Amelia Park Wines

2020
Reserve Cabernet Sauvignon

AROMA

Earthy forest floor, dark brooding fruits with notes of cedar and graphite.

PALATE

The palate is elegant and seamless with fine, dusty tannins.

VINIFICATION

Hand-picked fruit is crushed and destemmed to Static Fermenters. Ferments are maintained at cool temperatures with minimal pump overs, to ensure delicate extraction of flavours and colour. The wine is on skins for up to one month and then pressed off to a mix of French oak barrels - forty percent in new and the remainder into second and third use oak for eighteen months barrel maturation.

TECHNICAL ANALYSIS

pH: 3.6
Acidity: 5.8 g/L

VINTAGE

The 2020 vintage in Margaret River is considered a stand out year. Excellent flowering and fruit set in October/November 2019 coupled with a cool January/February ensured a steady ripening period resulting in a beautiful balance of yields, flavour development and tannins.

CELLARING

This wine offers excellent cellaring potential-10+ years.

ameliaparkwines.com.au

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red white