



MARGARET RIVER

KINSHIP

CABERNET SAUVIGNON



COLOUR

Bright purple

NOSE

Rich, primary blue forest fruits combine with hints of blackcurrant and cassis. Complex floral notes reflect the quality of the vintage, with a touch of classic bay leaf, cocoa and cedary spice from the subtle use of French oak

PALATE

A bright and lifted palate with flavours of blue fruits, blackcurrant, and cassis, showing lovely concentration and ripe, juicy tannins that highlight the cool, elongated ripening period of the 2023 vintage. Freshness and vibrant acidity add to the fruit intensity, while the gentle use of oak provides poise and density with finesse, creating a layered and complex wine.

WINEMAKING

Selected Cabernet Sauvignon parcels were harvested from two blocks of varying clones (Houghton and 191) from our high-density vineyard in Wilyabrup. Selection focused on vibrancy, freshness, and varietal expression. The fruit was destemmed to static fermenters, with some batches cold soaked to enhance fruit richness without the presence of alcohol. The wines were pumped over three times daily at the start of fermentation, later reduced once optimal extraction was achieved. Malolactic fermentation was completed in tank, followed by 13 months of maturation in French oak barriques, 30% of which were new. No fining was carried out.

VINTAGE NOTES

After a relatively cold, wet winter with solid rainfall, the growing season started late with a later-than-average budburst. Cool, wet weather extended into early spring; however, good fruit set occurred across most varieties, setting up excellent yields. Late spring and summer brought much drier conditions, although temperatures remained mild. These favourable conditions continued into the early red harvest, and early-ripening varieties were picked in excellent condition despite the later-than-usual season. Minor rain fell in early April, but was followed by fine autumn weather, allowing Cabernet Sauvignon an extended ripening period to fully mature tannins and develop flavour before the traditional ANZAC Day cut-off. A significant rain event occurred on 23-24 April, but fortunately all fruit had already been harvested and secured in the winery. The main challenge during the season was the complete absence of Marri blossom, which increased bird pressure in vineyards, making netting essential. Overall, 2023 was an outstanding vintage in Margaret River.

QUICK NOTES

VINTAGE 2023

WINEMAKERS Matt Godfrey Paul Callaghan

GRAPE VARIETY
100% Cabernet Sauvignon

BOTTLED July 2024

GROWING AREA 100% Margaret River

ALC %/V OL 14.0 % v/v

STANDARD DRINKS 8.3

CELLAR POTENTIAL 10+ years

OAK

French oak barriques

MATURATION
13 months