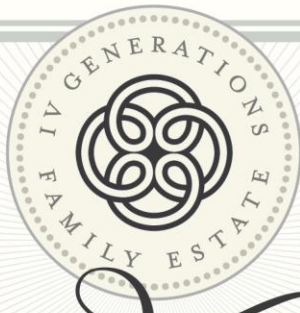




credaro

MARGARET RIVER KINSHIP

CABERNET SAUVIGNON 2024

COLOUR

Bright purple

NOSE

Blueberry fruits combine with blackcurrant and cassis fruit. Ripe dark fruits and lifted floral notes, with classic bay leaf, cocoa and cedary spice.

PALATE

Flavours of blue fruit, blackcurrant, chocolate, and cassis balanced with ripe juicy tannins. Forward fruit, it retains freshness while the gentle use of oak gives added density to create a layered and complex wine.

WINEMAKING

Houghton and 191 clones were used in this wine, both from the high-density planting at our Kyella Vineyard in Wilyabrup. A small amount of Malbec and Petit Verdot was added for colour structure and perfume. The fruit was destemmed to static fermenters; some batches were cold soaked for added fruit richness without the presence of alcohol. The wines were pumped over twice a day at the start of ferment, then reduced once extraction was met. The wine completed Malolactic Fermentation in tank and matured for 12 months in French oak barriques, 25% of which was new. No fining was used.

FOOD PAIRING

Perfect with lamb chops with rosemary and garlic

VINTAGE NOTES

2024 was a very early season and characterised by consistently warm weather and no rainfall whatsoever. This meant that water was a critical resource and consideration during vintage to ensure the vines remained healthy and vibrant but also placed great importance on harvest timing. However, there were some cool nights, and a key consideration is the grapes spent less time and less nights on the vine ripening. This resulted in amazingly bright and fresh acid across aromatic white varieties and chardonnay. Marri blossom was in abundance for most of the season which meant minimal bird pressure was noted.

QUICK NOTES

VINTAGE

2024

WINEMAKERS

Cliff Royle
Paul Callaghan

GRAPE VARIETY

Cabernet Sauvignon 100%

BOTTLED

September 2025

GROWING AREA

100% Margaret River

ALC % / VOL

14.0 % v/v

STANDARD DRINKS

8.3

CELLAR POTENTIAL

10+ years

OAK

100% French oak barriques

MATURATION

12 months