



# credaro

MARGARET RIVER

## KINSHIP

**ANTHONY  
ALLPORT  
WINE**



### CABERNET SAUVIGNON

#### COLOUR

Dark and deep brick red with purple tints.

#### NOSE

Seductive aromas of blue fruits, dark chocolate with rich lifted violets.

#### PALATE

A rich and lifted palate showing flavours of blue fruits, blackberry, and blackcurrant, with good length of flavour, concentration, and ripe succulent tannins. Freshness and vibrancy on the palates adds to the fruit weight and sweet acidity. Hints of florals and violets with rich berry compote sweetness on the finish.

#### WINEMAKING

Selected Cabernet Sauvignon parcels harvested for this wine from across the five vineyards. Selection came from vibrancy freshness and varietal expression. The fruit was destemmed to static fermenters, some batches being cold soaked for added fruit richness. The wines were pumped over three times a day at the start of ferment and reduced later in ferment once extraction was met. The wine completed MLF in barrel and matured for 14-16 months in 30% new French barriques. No fining was used for this Cabernet Sauvignon.

#### VINTAGE NOTES

2019 was a cooler than normal vintage with below average temperatures experienced throughout Spring and Summer. Canopy management was critical to ensure maximum sun exposure reached the fruit. This allowed us to harvest the first of the white grapes with balanced sugar, tight natural acid, and clean varietal flavours. Early Autumn rain came just as most of the whites were off, allowing the reds to continue to ripen, coming off before the heavy autumn rains hit the region. Wines from 2019 will display elegant fruit flavours, slightly lower alcohols, and bright natural acidity.

#### QUICK NOTES

##### VINTAGE

2019

##### WINEMAKERS

Trent Kelly

##### GRAPE VARIETY

Cabernet Sauvignon 100%

##### BOTTLED

September 2020

##### GROWING AREA

Margaret River

##### ALC %/VOL

14.0 % v/v

##### TITRATABLE ACIDITY

6.3 g/l

##### PH

3.53

##### CELLAR POTENTIAL

8 – 15 years

##### OAK

French Oak

##### MATURATION

14-16 months

