

# 2020 Wilyabrup Cabernet Sauvignon

Fermoy has earned its place in the Margaret River wine story, quietly building a reputation for crafting critically acclaimed wines of refinement, precision and elegance.

**94pts, Jane Faulkner, 2024 Halliday Wine Companion.**

"Expect lots of flavour from licorice, cedar, menthol, and brambleberries to cassis. There's some density as much as intensity with lightly drying tannins and cedary oak adding to them, too. Thankfully there's an attractive sweet spot midway, the fruit tempers that and it keeps unfurling the longer it's in the glass – no surprise there, but it's lovely to taste the changes. It's wrangling its way out of youth and will be an upstanding fine mature wine one day. Drink 2024-2035."

**94pts, Ray Jordan WA Wine Review.**

"This short, sharp vintage of the COVID year produced wines of tremendous concentration and power, yet with elegance and style. Blackcurrant, cedary oak, and dark chocolate swirl through a complex aromatic opening, leading to a velvety, finely crafted, structural palate. A wine with everything needed for cellaring over the next 10 years."

**90pts, Huon Hooke, The Real Review, 4 Oct 2023.**

"Good depth of bright red-purple colour; aromas of ripe berries and cedar, good cabernet identity, the palate smooth and brightly berry fruited, with abundant fine tannins that persist through the long finish. A clean, bright, straight up-and-down cabernet that drinks well now and would cellar for several years. Drink 2023-2030."



<b>Wine Name</b>	Wilyabrup Cabernet Sauvignon	<b>Cellaring</b>	Tannins are plentiful – providing a structural framework to the wine and ensuring good cellaring potential of 8-12 years, however they are sufficiently matured to allow for immediate enjoyment.
<b>Vintage</b>	2020 – a classical Margaret River vintage with a warm and dry ripening period moderated by afternoon sea-breezes and cool nights.	<b>Appearance</b>	Rich plum red with black tints.
<b>Varietals (%'s)</b>	98% Cabernet Sauvignon	<b>Aroma</b>	Aromas of blackcurrant, mint & bramble, with complexing notes of bay leaf, dark chocolate and cedary spice.
<b>Sub Region</b>	Wilyabrup, Margaret River	<b>Palate</b>	Medium to full-bodied, this wine shows an abundance of bright fruit sweetness on the mid-palate, with classical cassis, raspberry and fresh mint notes to the fore. Savoury notes of fresh cooking herbs combine with hints of oak spice and bitter cocoa to add depth and complexity. A refreshing acid line provides poise and length, while an array of fine, earthen tannin provides structure and form.
<b>Alcohol Volume</b>	14.0%	<b>Food Pairing</b>	Roasted leg of lamb with minted peas and potato dauphinoise.
<b>Acidity</b>	pH 3.59 TA 6.22g/L	<b>Awards &amp; Ratings</b>	<b>Silver Medal</b> – 2023 Sydney Royal Wine Show; 2023 Perth Royal Wine Show; 2023 Margaret River Wine Show.
<b>Residual Sugar</b>	<1.0 g/L		
<b>Oak Detail</b>	18 months maturation in a combination of new (33%) and seasoned tight-grained French oak barriques.		
<b>Winemaking</b>	Fruit sourced from various blocks – so a combination of hand and machine picked fruit was destemmed to a combination of open and static fermenters. Generally, ferments were cold soaked, with a controlled ferment allowing for considered and gentle maceration on skins. Wines spent somewhere between 2-4 weeks on skins depending on the parcel and fermenter, with MLF complete before pressing off skins to tank for a quick settle before racking to oak. Wines then spent the next 18 months in oak with no racking or movement – just a monthly topping. Cabernet blends were assembled in December 2020 according to barrel selection, prior to a light egg fining, long-term settle in tank and filtration before bottling in June 2021.		