

# CHARLES MELTON

## 2022 Cabernet



### VINTAGE

A return towards yield normalcy, but not quite there yet, with 2022 vintage in the Barossa being around 20% down from average. Personally, we fared a little better, but from a winemaking point of view, never mind the width, feel the quality!! Superbly spaced rain events, all continuing through Spring, with nary a hint of heat. Bright sunny, yet mild days presented one of the most balanced and unhurried vintages for some time.

### STYLE

A limpid ruby hue, the 2022 Cabernet showing a sweetly lifted aromatic with some almost vanillin notes compared to the leafy tone of the 2021. Beautiful but very subtle French oak just underlying the sweet perfumes. Again that lovely unique Barossa Cabernet plushness upon entry but with quite fine, but evident tannins for the long term. Balanced with some tongue coating natural glycerol from the sur lie ageing. The structure augers well for some cellaring time.

### VINIFICATION

Almost traditional practice. Very little or no whole bunch. A mix of crushed and destemmed fruit and fully destemmed but uncrushed berries. A cooler longer ferment on skins (up to 15 days) but no post ferment soak. Run into a mix of French barriques and puncheons of which 80% were new. A 24 month 'sur lie' maturation followed, with regular battonage.

### TECHNICAL

Alc: 14.5%  
pH: 3.4  
T.A: 6.8 g/L

CHARLIE & SOPHIE MELTON  
WINEMAKERS