

CHARLES MELTON

2021 Cabernet

VINTAGE

A blessing after the vicissitudes of 2019 and 2020. Winter rainfall a bit patchy, but overall approached average by around Christmas a couple of nice rain events in the New Year to freshen up after the odd hot day, but generally a mild harvest period to the end. Good bunch number and bunch weights for ultra-premium wines.

STYLE

Lovely deep colour. Still some brightness on the edge! A very harmonious mix of aromatics. Measured classic blackcurrant and leaf cabernet, with fine cedar French oak. Polished structure, with no jarring edges. Very good balance of weight and richness. Already complex, however will develop even more with 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 new French barriques (60%) and seasoned American (40%). A 30 month 'sur lie' maturation follows, with regular battonage.

TECHNICAL

Alc: 14.5%
pH: 3.4
T.A: 7.9 g/L

CHARLIE & SOPHIE MELTON
WINEMAKERS

