

SWELL SEASON

2022 CABERNET SAUVIGNON



Variety	Cabernet Sauvignon
Soil Type	Forest Grove Gravelly Loam
Vine Age	+29
Location	33.84° South, Altitude 105M 6.9km from the ocean
Wine Analysis	ALC 13.0% pH 3.63 TA 5.94
Oak	20% new French oak for 10 months
Certification	ACO Certified Organic Vineyard
Winemaking	

Our grapes are carefully hand-harvested and then fermented in stainless steel tanks. Up to 10% of the juice is drained using the saignée method in order to enhance texture and palate weight. During fermentation, the wine undergoes two pumpovers per day, along with a rack and return mid-ferment to break up the cap and promote extraction. The wine typically spends two weeks on skins before being drained and pressed into 20% new French oak barrels. Malolactic fermentation takes place in barrel, after which the wine is racked, blended, and bottled.



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