

# wayfinder

## 2023 CABERNET SAUVIGNON



|               |                                                     |
|---------------|-----------------------------------------------------|
| Variety       | 97% Cabernet Sauvignon<br>3% Cabernet Franc         |
| Clone         | Houghton                                            |
| Soil Type     | Forest Grove Gravelly Loam                          |
| Vine Age      | +25                                                 |
| Location      | 33.84° South, Altitude 105M<br>6.9km from the ocean |
| Wine Analysis | ALC 13.5% pH 3.62 TA 5.90                           |
| Oak           | 40% new French Oak for 15 months                    |
| Certification | ACO Certified Organic Vineyard                      |

### Winemaking

Our 2023 vintage of Cabernet Sauvignon was produced from powerful, low-yielding blocks of Houghton clone fruit, blended with a small percentage of Cabernet Franc for aromatic lift. The grapes were harvested by hand and sorted into stainless-steel tanks, then kept cool for several days to allow colour and supple tannin to bleed from the skins. The must was pumped over 2-3 times/day during peak fermentation, with a single 'rack and return' to break up the cap and promote extraction. After 3 weeks on skins, the free-run was gravity-drained and barrelled down to a mix of approximately 40% new French oak. The wines were inoculated for malolactic fermentation and kept warm until dry. After 15 months' maturation in oak, the final blend was selected and prepared for bottling.

Margaret River  
Western Australia

 @wayfinderwines

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