



ROCKCLIFFE

*thirdreef*

2018 Cabernet Sauvignon  
GREAT SOUTHERN

**AWARDS**

Gold Medal West Australian Wine show 2020

**VINEYARDS**

Fruit was sourced from blocks in Mt Barker and Frankland. Mt Barker fruit for elegant structure. Frankland fruit provide boldness and tannins.

**PALATE**

The palate is full of black juicy cherries with savoury notes that are supported fine tannins

**WINEMAKING**

The fruit was machine picked then destemmed/crushed into small open fermenters and inoculated. The fermenters were pumped over with aeration twice a day, temperature was held around 25°C, then allowed to warm up for a long post fermentation maceration. The wine was then transferred in barrel for its malo-lactic fermentation, allowing a soft integration of the grape and oak tannins. The wine was fined with egg whites then bottled after 10 months maturation.

**FOOD PAIRING**

Dellendale creamery gruyere and Scotsdale beef burger with somerset hill mushrooms on local sourdough.

**VINTAGE NOTES**

Starting the season, good rain events produced strong growth, canopies and budburst flowing to excellent yields and creating one of the best vintages in a decade. Progressing to a long cool summer providing the slow steady ripening of fruit that gives us the intense flavour and acidity that we hope and dream for every vintage. All areas of the Great Southern were gifted this incredible season and fruit from all the Rockcliffe Vineyards looking superb.



**QUICK NOTES**

**VINTAGE**

2018

**WINEMAKERS**

*Elysia Harrison/Mike  
Garland/Lucy Maddox*

**GRAPE VARIETY**

*Cabernet sauvignon*

**BOTTLED**

*June 2019*

**GROWING AREA**

*Great Southern*

**ALC %/VOL**

*14.5 % v/v*

**TITRATABLE ACIDITY**

*5.8 g/l*

**pH**

*3.6*

**CELLAR POTENTIAL**

*8-10 years*

**OAK**

*Francois Frere*

**MATURATION**

*15 months in 100% French  
Oak 30% new 70% old*



ROCKCLIFFE

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