



Margaret River Cabernet Sauvignon 2017

Margaret River

With a unique combination of climate, geography and geology, Devil's Lair celebrates wines of great clarity, delicacy of fruit and elegant structure.

Devils Lair 2017 Cabernet Sauvignon was harvested in the mid-March from our premium vineyards in throughout the Margaret River cape wine region. Fermentation was completed in small static fermenters for 10 days. A wine of great style, concentration and flavour. It will mature gracefully over the next 15+ years.



WINEMAKER COMMENTS BEN MILLER

VINTAGE CONDITIONS: One of the latest seasons on record our Cabernet grapes revelled in an extended ripening that gave great richness and depth of flavour. Summer consisted of mild days and cool nights with intermittent showers of rain in March and April ensuring the grapes developed the suppleness and length of flavour that is the hallmark of great Cabernet.

GRAPE VARIETY: Cabernet Sauvignon

MATURATION: 16 months in 40% new French oak barriques and 60% in one and two year old French oak barriques.

COLOUR: Vibrant ruby/purple.

NOSE: Cassis, mulberry and blackberry primary fruit aromas with lifted violet notes and hints of dried bay leaf create a complex and intriguing nose.

PALATE: Vibrant, structured and focused. An impressive core of dark cassis, red currant fruits and ironstone is complemented by dense and supple tannins. A wine of classic structure and poise.

VINEYARD REGION: Margaret River

HARVEST DATE: April 2017

WINE ANALYSIS: Alc 14.5%, Acidity 6.54g/L, pH 3.56

PEAK DRINKING: Now, to 2030