



WILLOUGHBY

PARK

TRUTH WITHOUT FEAR  
VERITE SANS PEUR

## KALGAN IRONROCK

CABERNET SAUVIGNON / GREAT SOUTHERN / 2015

### COLOUR

Dark red.

### NOSE

Aromas of blueberry and liquorice.

### PALATE

Intense dark fruit flavours of blueberry and currants on the palate with liquorice and dark chocolate. Firm tannins on a long finish.

### WINEMAKER COMMENTS

Cabernet Sauvignon grapes were machine harvested then destemmed/crushed into fermenters where it was cold soaked to extract and retain desirable varietal flavours and aromas. When actively fermenting post inoculation they were pumped over with aeration twice a day, temperature was held around 25°C to prevent over extraction of tannins locked in the skins. Maceration was not extended due to the same reason. The wine was then transferred in barrel for malolactic fermentation allowing a soft integration of the grape and Oak tannins. The wine was fined with egg whites then bottled after 18 months barrel maturation.

### FOOD PAIRING

Char grilled rib eye with root vegetables and seasonal greens.

### VINTAGE NOTES

The 2015 Vintage had dryer than average winter conditions resulting in a less vigorous spring and subsequent reduced yields across all varieties, this was followed with mild days and cool nights which resulted in a near perfect slow ripening pattern for both red and white grape varieties with fantastic natural acid retention, concentrated colour, intense flavours and aromas while achieving perfect tannin ripeness.



WINEMAKER: MICHAEL NG

GROWING AREA: ALBANY GREAT SOUTHERN WA

BOTTLING DATE: NOVEMBER 2016

TITRATABLE ACIDITY: 6.35 / PH: 3.43

ALC/VOL: 14.5%

MATURATION: 18 MONTHS

ALLERGENS: CONTAINS SULPHITES. PRODUCED WITH  
TRADITIONAL FINING AGENTS (MILK)

OAK: TARANSAUND, SEGUIN MOREAU, ST MARTIN

CELLARING POTENTIAL: 5-10YRS PLUS

WWW.WILLOUGHBYPARK.COM.AU

