

KILLERBY

- MARGARET RIVER -



Killarby maintains its small winery essence with most of its winemaking techniques and philosophies remaining the same since it was first established in 1973. The wine made using small batch techniques, highest quality of French oak barriques and meticulous attention to winemaking detail.

KILLERBY 2017 FOUNDATIONS CABERNET SAUVIGNON



STATISTICAL INFORMATION

Appellation:	Margaret River
Composition:	100% Cabernet Sauvignon
Barrel Aging:	12 months in French Oak
Alcohol:	13.5 %
TA:	6.45 g/L
pH:	3.49
RS:	0.22g/L

KEY POINTS

Vintage Notes:	The 2017 season was generally very cool. It was a wet winter with rainfall totals well above average. Thankfully the wet weather did not continue during the ripening period. This allowed the fruit to fully ripen (later than usual) and produce the depth of flavour renowned for Margaret River.
Vineyard Notes:	Fruit for the 2017 Cabernet was sourced predominately from the Kallis Vineyard.
Harvesting Notes:	The fruit had regular vineyard inspections by our winemaking team to ensure the fruit was harvested at the optimal flavour. A portion was hand-picked, delivered to our winery and destemmed into our open fermenters.
Winemaking Notes:	The must was initially 'cold soaked' and then fermented warm with a peak temperature of 28C. The ferment was regularly pumped over to ensure an even temperature and increase colour and tannin extraction. The wine was pressed and filled to a mix of new, one and two-year-old French oak barrels. Maturation in oak was for twelve months.

WINE CHARACTERISTICS

Colour:	Inky, crimson red with a youthful purple hue.
Nose:	Lifted leafy, herbal, cassis with ripe red berry fruits.
Palate:	A rich, concentrated Cabernet with abundant blackberry, anise spice and mocha oak. A generous wine that finishes with rich fine-grained tannins, and a balanced oak length.
Cellaring Notes:	5+ years.
Food Pairing:	Roasted leg of lamb with garlic and rosemary.