

trevelen farm



‘The Tunney’ Cabernet Sauvignon 2017

A family owned vineyard, nestling among farm land, just north of the Frankland Gordon River. This unique *étoir* has spectacular views to the Stirling Ranges and is the most northerly vineyard in the region. It all starts in our vineyard, part of a long history with the land here. The Trevelen Farm vines were established as an extension to the farm in 1993, our wines are the result of a passion for growing excellent fruit.

TASTING NOTES

Deep rich red. Very lifted and aromatic with youthful purple hues, showing Blackcurrant, spice and tobacco with bright leafy mint in the background. Medium bodied Briary ripe Red and black cherry fruits with a complex mid palate of dark chocolate on soft velvety tannins. This leads to a long toasty, coffee bean finish and companionable, balanced French oak.

WINEMAKING

Trevelen Farm practice is to pick grapes at optimum ripeness. Therefore, great care is taken at vintage time to ensure the pH levels are satisfactory (and rising), with actual taste testing and frequent testing. Matured in a mixture of French Oak barriques, for 24 months .

AWARDS

93 Points - Halliday Wine Companion

VITICULTURE NOTES

Another fabulous year, some rain towards the end of the ripening period but this did little damage and kept the vines healthy without any of our assistance. Summer rain which comes with some thundery conditions is loaded with nitrogen and healthy vines thrive on it.

QUICK NOTES

Vintage: 2017
Winemaker: James Kellie
Grape Variety: 100% Cabernet Sauvignon
Bottled: February 2019
Growing Area: Estate grown, Great Southern
Alc: 14.0 %
pH: 3.65
TA: 5.6 g/l
Cellar Potential: Suitable for extended cellaring beyond 2026

