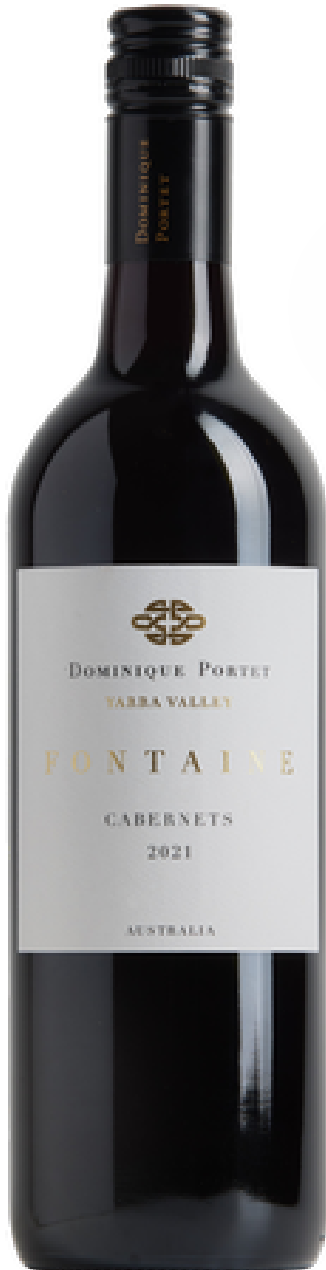


DOMINIQUE PORTET

fontaine 'cabernets' 2021



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Ben Portet

Grape(s): 55% Cabernet Sauvignon, 34% Merlot, 9% Petit Verdot, 2% Malbec

GI: Yarra Valley

Site(s): Estate and partner sites across Yarra Valley

Vintage notes: A mild spring with high rainfall set the scene for the cool growing season. Summer began dry and remained below average temperature throughout - the season brought everything together albeit much later than the previous year and gave a wine that resulted in a really classic Yarra style of Bordeaux blends - restrained and fruit driven with fine tannins.

Vineyard notes: Grapes come from a range of (comparatively) warmer vineyards in the northern and southern end of the Yarra Valley. Soils are rocky and hungry, with a clay base and lots of broken sandstone. Primarily north-facing sites that produce grapes that have clear, juicy, concentrated fruit with soft tannins. Estate vineyards are farmed with soil health as top priority, with herbicides being eliminated in recent years, manual undervine cultivation, and the planting of cover crops.

Winemaking: All varieties are picked and sorted by hand. The grapes are destemmed and gently crushed before fermenting at relatively cool temperatures to preserve the aromatic complexity. The wine stays on skins for 20 days, during which time color and tannins are gently extracted. The wine ages 14 months in French oak barrels, 20% of which are new. Blending of varieties occurs during élevage.

Closure: Stelvin **ABV:** 13.5%

LEGEND tasting notes: Articulate aromatics of red plum, black currant, subtle green pepper, cinnamon myrtle, and granite. The palate is bright and soft, with a plumpness of fruit balanced by freshness, persistent acidity, and crushed-velvet tannins. A cabernet that can stand up to a steak dinner or a cocktail hour.

Production size: 2000 dozen