



Cuvée d'Élevage Cabernet Sauvignon

THIS PRODIGIOUS EXPRESSION OF OUR ESTATES CABERNET SAUVIGNON COMBINES EXCELLENT USE OF ONLY THE FINEST SELECTION OF ESTATE FRUIT, WINEMAKING TECHNIQUE (ÉLEVAGE) AND FRENCH OAK TO DELIVER THIS OUTSTANDING EXPRESSION OF NORTHERN MARGARET RIVER CABERNET. RICH, RIPE BERRY FRUITS OF MULBERRY, CASSIS AND DARK CHOCOLATE ABOUND THIS COMPLEX AND SKILLFULLY BLENDED CLARET WHICH OFFERS GENEROUS LENGTH AND DEPTH OF FLAVOUR.

DRINK NOW TO 2026.

JAMES HALLIDAY



THE CUVEE D'ELEVAGE IS RESTRICTED TO EXCEPTIONAL WINES FROM THE ESTATE; HERE THE WINE WAS MATURED FOR 24 MONTHS IN FRENCH BARRIQUES, AND WHILE IT IS QUITE OBVIOUS, IT IS INTEGRATED WITH THE EXTREMELY FINELY STRUCTURED CABERNET; CASSIS, CEDAR, SPICE AND EARTH SINUOUSLY RIPPLE ALONG THE PALATE, THE FLAVOURS EVER CHANGING THROUGH TO THE FINISH AND AFTERTASTE.



WILLS TECH SPECS

Vintage: 2011

Residual Sugar: 0.6g/L

Fermentation: 14 days, Static.

Production: 260 Cases

Sulphur: FSO2: 42mg/L, TSO2: 132mg/L.

ALC %: 14 (approx)

Yeast: Endoferm BDX (mostly)



Cuvée d'Élevage Collection

CABERNET SAUVIGNON, SHIRAZ, MATRIX, CHARDONNAY AND BLANC DE BLANC

THE CUVÉE D'ÉLEVAGE RANGE REFERS TO THE ESTATE'S MOST PRODIGIOUS WINES.

ÉLEVAGE DESCRIBES THE EVOLUTION OF A WINE FROM FERMENTATION TO BOTTLING.

IT IMPLIES THE WINEMAKERS ROLE AS ONE OF A CUSTODIAN WHO NURTURES, CIVILIZES AND INSPIRES

THE RAW WINE TO EMERGE AS AN EXCEPTIONAL EXPRESSION OF TERROIR AND VARIETAL PERSONALITY.

