



2017 Cabernet Sauvignon 'Chloe Anne'

Each year the Woodlands Cabernet Sauvignon is named after a family member or friend. The 2017 vintage is named 'Chloe Anne' after Stuart and Shelley's eldest daughter. Chloe was born in 1999, and at the time she became the inspiration for our Woodlands Vineyard Chardonnay. However, with no Cabernet Sauvignon to her name, we feel that the 2017 vintage is an excellent opportunity to right this wrong, and to mark Chloe's 18th birthday!

Our Cabernet Sauvignon is sourced from our original plantings of Cabernet Sauvignon, Malbec and Cabernet Franc found on our south facing slope. The soil profile of this slope is generally sandy loam over gravel and clay. These four small plots receive the greatest number of sunlight hours on our vineyard, but the east-west orientation of the vines ensures a slow fruit maturation. These are the last plots we harvest each year.

2017 presented some unusual weather patterns throughout the region, given the 'new normal' of warmer drier seasons. We experienced the coldest September - October period in 11 years, which delayed the start of the growing season. December, January and February's mild conditions avoided any problematic extremes of heat, however flowering was slow at around 2 to 3 weeks later than the 'new normal'. By mid-March we were crossing our fingers for a hot spell, and fortune literally shined on us in the Wilyabrup Valley. April was sunny and warm, with very little rain, and our Cabernet Sauvignon reaped the reward.

Handpicked between the 7th and the 26th of April, the fruit was destemmed, hand sorted, crushed and fermented in small stainless steel fermenters. Following fermentation, the Cabernet Sauvignon portions remained on skins for an average of 25 days. At this stage we noted that 2017 had the deepest colour of any vintage seen at Woodlands! The wine was then matured in new French oak. This vintage 15% of the wine was racked from barrel to tank four months earlier than usual, which we feel improved the balance of the wine. The wine was bottled unfiltered in January 2019.

'Chloe Anne' is a blend of 91% Cabernet Sauvignon, 6% Malbec, and 3% Cabernet Franc. The colour is an intensely deep crimson. The nose elicits a lifted aromatic array of violet, toasty French oak, vanilla and notes of mint. The palate opens with blue fruits and violet. After time blackcurrant and brambly fruits appear, as well as undergrowth and forest floor complexities. After even more time, darker fruits emerge, the flavours integrate more, and the tannin becomes more prominent and textured. Supple but with latent power, this wine has a very long finish marked by fresh natural acidity.

Very polished, complex and classic in the best sense, our 2017 Cabernet Sauvignon will be best enjoyed between 2027-2038.

Pair with;

Parisian pork cutlets with mushroom sauce, served with herb roasted potatoes and glazed carrots.

Chargrilled wagyu steak, wild mushrooms, crispy potatoes, and truffle jus.

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