



Domaine Naturaliste Discovery Cabernet 2018

A classic and unhindered expression of Margaret River Cabernet Sauvignon, sculpted tannins and lifted red berry perfumes. A paragon of personality, purpose and approachability for those who enjoy soft tannins, succulent red fruits and simply love wine. Aromas of cassis, red cherries and bright red fruit underpinned by a seamless palate of raspberries, plum skin, bright red fruits and silky, textured tannin on the finish.

ALCOHOL: 14%

FOOD MATCHING: Seared kangaroo kebabs | steak | hard cheese

GROWING SEASON: A long and gentle vintage weather pattern, slightly cooler than the long-term average. The fruit gained lovely perfumes and textures while maintaining a magnificent verve.

WINEMAKING: The parcels of fruit were fermented and matured separately in French oak for a year. They were blended just before bottling based on a precise tasting profile.

MATURATION: Seasoned French oak barriques for 12 months. Mainly from the Allier and Center of France forests.

CELLARING POTENTIAL: Up to 5 years, but delicious now.

Reviews:

92 James Suckling

92 Walsh "A very good vintage for reds in Margaret River. Very good Cabernet. Perfume of bay leaf, blue fruit, sage and dark chocolate. Medium-bodied, ripe blue and red fruit, savoury olive and tobacco things, good chew to the tannin, and a satisfying finish. Top value"