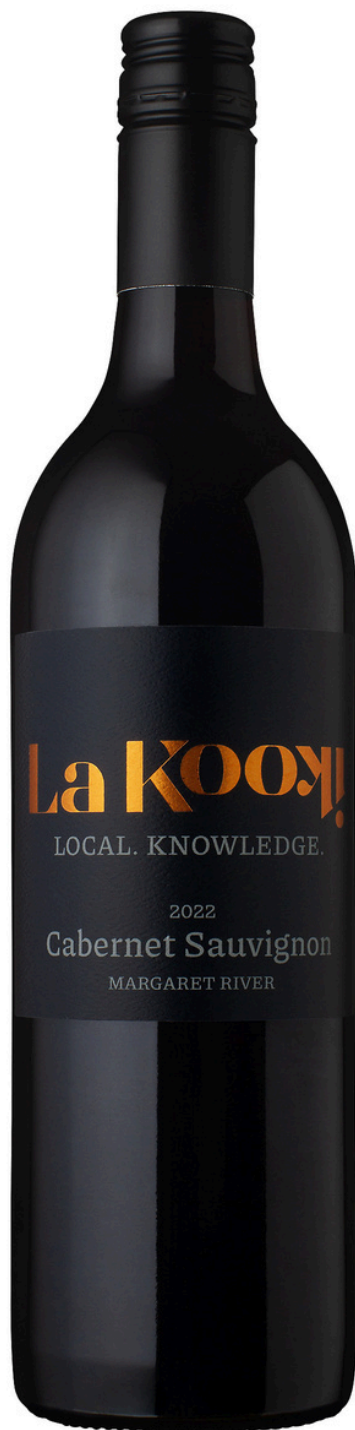


La Koooy



2022



When the confluence of time, place and relationships presents a Cabernet opportunity; take it! Fruit from mature vines was crushed to open vats and fermented with the influence of wild yeast and hand plunging. Gently pressed, the wine was then matured in French oak barriques for fourteen months. The result is inky, pure, and quintessentially Margaret River Cabernet Sauvignon. Local. Knowledge. Enjoy the experience.

LOCAL. KNOWLEDGE. CABERNET SAUVIGNON

MARGARET RIVER,
WESTERN AUSTRALIA ■

VINTAGE

An exceptional season, with one of the best Marri blossoms we've seen. A wet winter meant a slow start, but the sun broke through on 4 September and stuck around, with rain stopping altogether by November. Warm, lazy days followed, giving us a magnificent ripening period with no disease or bird pressure. Harvest was a true family affair, extended family and friends included, running from our first grapes on 19 February to the last on 14 April. Careful fruit selection from excellent grower vineyards has given us wines with intense aromatics, vibrant fruit and succulent structure, underpinned by natural acid.

WINEMAKING

Local. Knowledge. A play on words that represents the depth of experience that we collectively and individually bring to making cabernet sauvignon together in Margaret River, our home. Cabernet Sauvignon Houghton massale clone, sourced from two vineyards - Rosa Park Vineyard Block 4 for brightness and Celestial Bay Vineyard Block 2 for dark concentration - together giving a powerful yet elegant Cabernet. Machine harvested, crushed to open vats and fermented with wild yeast and hand plunging. Gently pressed after seven days on skins, then matured in French oak barriques for fourteen months. The result is inky, pure and quintessentially Margaret River Cabernet Sauvignon.

Vintage: 2022
Winemakers: Eloise Jarvis & Glenn Goodall
Variety: 100% Cabernet Sauvignon
Region: Margaret River
Vineyards: Rosa Park Vineyard and Celestial Bay Vineyard
Harvest: Machine on 7 and 14 April
Oak: matured 14 mths in French barriques with 11% new oak
Bottled: 21 September 2023
Alc %/Vol: 13.6%
Titratable Acidity: 6.6 g/l
pH: 3.47
Residual Sugar: <2 g/L
Production: 168 dozen
Note: Vegan friendly

REVIEWS AND AWARDS

Gold Medal - National Wine Show of Australia 2026; Margaret River Wine Show 2025
Classic cassis, leafy elegant, lovely tannin profile and length Medium bodied, red and blue fruit, blueberry tart, chewy oak tannins, delicate fruit drive and purity.
James Halliday - Cabernet Challenge 2025