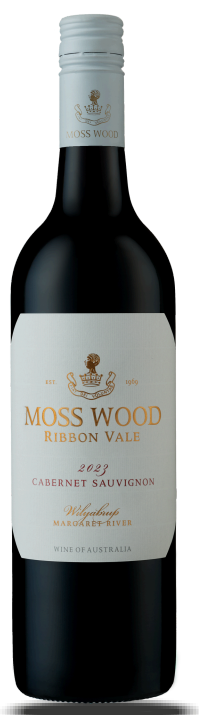




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RIBBON VALE 2023 CABERNET SAUVIGNON

VINTAGE NOTES

The 2022/23 growing season at Ribbon Vale proceeded without major disruption and allowed the vineyard to progress in a measured and consistent manner. For the 2022 calendar year, rainfall totalled 1114mm, approximately 9% above the long-term average. For a dry-grown vineyard, this resulted in adequate soil moisture reserves at the commencement of the growing season.

Spring conditions were generally favourable, although rainfall during flowering influenced final yields. Between October and the end of November, while the vines were flowering and setting fruit, 89mm of rain was recorded. While not excessive, this rainfall coincided with flowering and is reflected in reduced fruit set and the lower-than-average yields recorded for several varieties, particularly Cabernet Sauvignon, Merlot and Petit Verdot.

Following flowering, conditions became relatively dry. From the beginning of December through to harvest, only 18.8mm of rain fell. This limited rainfall, together with the soil moisture established earlier in the season, allowed ripening to continue without evident water stress while maintaining low disease pressure. Canopies remained healthy, and fruit development progressed steadily rather than being driven by rapid sugar accumulation.

Summer temperatures were moderate, with no prolonged heat events. Ripening was unhurried, with harvest commencing in late March and extending into April. Cabernet Sauvignon cropped at 5.6 tonnes per hectare, approximately 17% below its long-term average of 6.73 t/ha, and was harvested three days later than average. Merlot produced 5.4 t/ha, around 28% below its long-term average, and was harvested nine days later than usual.

Taken together, the distribution of rainfall, moderate temperatures and restrained yields resulted in an extended ripening period across the vineyard. Fruit was harvested without pressure, allowing flavour and tannin development to keep pace with sugar accumulation. The wines reflect these conditions and the stress-free nature of the 2023 season.

MEDIAN HARVEST DATE

Cabernet Sauvignon – 5th April 2023

Cabernet Franc – 30th March 2023

Merlot – 30th March 2023

Malbec – 30th March 2023

Petit Verdot - 19th April 2023

HARVEST RIPENESS

Cabernet Sauvignon – 13° Be

Cabernet Franc – 12.8° Be

Merlot – 13.2° Be

Malbec – 13.0° Be

Petit Verdot - 19th April 2023

YIELD

Cabernet Sauvignon – 5.6 t/ha

Cabernet Franc – 7.8 t/ha

Merlot – 5.4t/ha

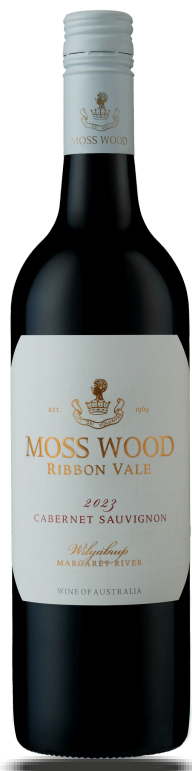
Malbec – 5.5 t/ha

Petit Verdot - 2.6 t/ha



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PRODUCTION NOTES

All fruit was hand-picked and delivered to the winery where it was destemmed and sorted. Fermentation took place in small open fermenters, seeded with multiple yeast strains, with temperatures controlled to a maximum of 32°C. Ferments were hand plunged three times daily to manage extraction, with each batch remaining on skins for a total of 13 days.

After pressing, the wine completed malolactic fermentation in tank before being racked to 228-litre French oak barriques, of which 17% were new. Maturation occurred for a period of 28 months with the final blend comprising 90% Cabernet Sauvignon, with 2.5% each of Cabernet Franc, Merlot, Petit Verdot and Malbec. These blending components are used to refine structure and balance rather than alter the fundamental character of the wine.

The wine was assessed for the use of fining agents, however, none were found to be beneficial to the tannin balance. The wine was sterile filtered and bottled on 4th August 2025.

BOTTLING

4th August, 2025

BLEND

90% Cabernet Sauvignon
2.5% Merlot
2.5% Cabernet Franc
2.5% Malbec
2.5% Petit Verdot

**RIPENING TIME FROM
FLOWERING TO HARVEST**

Cabernet Sauvignon – 128 days
Cabernet Franc – 121 days
Merlot – 119 days
Malbec – 121 days
Petit Verdot – 136 days

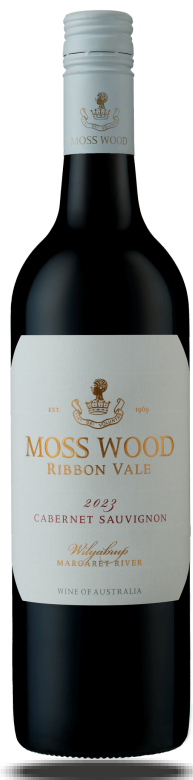
ALCOHOL

14%



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TASTING NOTES

Colour and condition: Deep brick red with youthful purple hues; bright condition.

Nose: Blackcurrant and mulberry are most evident, supported by bay leaf, cedar, graphite and subtle tarry notes.

Palate: Medium to full bodied, with layered dark fruit flavours of red currant, dark cherry and blackberry, carried by fine, persistent tannins. The structure is firm but well balanced, with fresh acidity providing length and definition. Oak influence is present but restrained

CELLARING

The Ribbon Vale 2023 Cabernet Sauvignon is suitable for extended cellaring. While it can most certainly be enjoyed in its youth, it will benefit from time in bottle. We recommend a minimum of 10 years, with full maturity expected between 20 and 25 years.