

TWINWOODS OPTIVUS Margaret River Reserve Cabernet Sauvignon 2014

The Twinwoods Vineyard is located in Margaret River, Western Australia, specifically in the viticultural area of Wilyabrup, the region responsible for arguably the best Cabernet Sauvignon wines grown and made in Australia.

OPTIVUS is the flagship wine from the estate and is a reflection of the region, the local conditions, the viticulture and winemaking, what in some circles is referred to as "Terroir".

Technical specifications

Vineyards – Wilyabrup sub region, Margaret River.

Vintage – 2014 is a fine growing season, although the winter was a little

dry conditions in spring and summer were mild and ideal for maturity. The first of the winter rains did necessitate us to harvest one parcel a few days earlier than planned, but this was

of little consequence to the final outcome.

Winemaking — Only fine grained French oak is used for barrel ageing and the

wine destined for wine for Optivus is aged for 18 months in predominantly new barrels, after which final decisions as to which precise barrels are chosen for bottling as the Optivus.

Key Analysis – Harvest in April 2014; Bottled in February 2015;

Released in October 2016

Alcohol 13.9% alc/vol; Total Acidity 6.4 g/L; pH 3.5

Tasting Notes

Color - Bright red purple in color.

Aromatics — With aromas of cassis and dark ripe fruits such as blackberry.

Palate – The palate is plush and rich with fine tannin structure typically

found in full bodied red wines. The flavours are long and well

balanced.

Cellaring - 2014 Optivus benefit from 5 years of bottle age before consumption

and will continue to age for a further 10 to 20 years.

Food Pairing - Optivus is a perfect match for dishes such meats from the grill, roast

lamb or a hearty boeuf Bourguignon, and it also will pair well with

firm mature cheeses.

