



02 Pin Pin Cabernet Sauvignon

The new release 02' Pin Pin Cabernet Sauvignon by winemaker Ian Bell originates from Willyabrup, the Cabernet growing heart of the Margaret River Wine Region.

This wine has a fresh nose and a rich primary fruit palate with seamlessly integrated fine grain tannins. It is a vibrant generous wine whose fruit will continue with time exhibit the depth and length enjoyed by older high profile Willyabrup Cabernets.

The fruit grown at Willyabrup Estate, a north facing vineyard with gravely loam over yellow blue mottled clay. Planted in 1994 by industry identity Ellis Butcher who also helped develop the iconic Cullen and Pierro vineyards, it enjoys warm days and cooling sea breezes. The vines produce around 2 kilos of fruit per vine due to careful hand tending. Ian Bell's expectation is that this vineyard will produce truly and exciting and quality fruit with age, making the Pin Pin Cabernet a wine worth tracking.

The winemaking method Ian has used for Pin Pin is similar to that used at Moss Wood. It has hand plunged and only pressed when the fruit becomes obvious and the tannins have begun to soften. The wine spends 16 months in 25% new French oak and nine months in the bottle.

Pin Pin takes its name from an old French term for wine subjected to extended skin contact. The name is intended to help position the wine as approachable, contemporary and somewhat worldly. It retails for the around \$20 range, which means it has been priced to compete with all in its bracket.

The wine is ready to drink, but will continue to improve for several years. At this point it will make an excellent pour at restaurants, being a suitable match for your favourite lamb, game or garlicky pesto pasta.