

Nocturne,

`Sheoak Vineyard` Yallingup Cabernet Sauvignon 2022

Margaret River, Western Australia, Australia



PRODUCER

Julian Langworthy, the man behind Nocturne, is one of Australia's brightest winemaking talents. Born and raised in Margaret River, Julian made his name working for well-established wineries in Western Australia. He has won countless awards and trophies in the process, including two of Australia's most cherished titles, the Jimmy Watson Trophy in 2014 and Halliday's Best Winemaker in 2019. Nocturne is Julian's solo venture. Here, he creates small quantities of Chardonnay and Cabernet Sauvignon from exceptional sites, highlighting the distinct qualities of Margaret River's Treeton, Wilyabrup and Yallingup sub-regions. What began as a side hustle in 2010 has grown to become one of Australia's most exciting producers. The Nocturne range is simple, comprising two sub-regional wines and two single vineyard wines. They are made with minimal intervention, or 'careful neglect' as Julian describes it, with indigenous yeast fermentation and no fining.

VINEYARDS

Located in Yallingup, the most northerly and warmest sub-region of Margaret River, the 4 hectare Sheoak vineyard is south facing, with 2.7 hectares of cane-pruned Cabernet planted on deep gravel, loam soils over a clay base. The site is moderated by fresh Indian Ocean breezes. A small amount of Merlot and Malbec from the neighbouring estate are used in the Yallingup Cabernet to add generosity to the mid-palate.

VINTAGE

2022 was a warm but very high quality vintage in Margaret River, that produced wines with great poise but also lovely fruit weight and tension. Yields were very low in 2022, with only 2.8 tonnes per hectare picked. Fruit in the 'Sheoak' vineyard was harvested on 14th April 2022, with the additional hang time resulting in perfect tannin ripeness in the wine.

VINIFICATION

The fruit was entirely destemmed prior to fermentation with indigenous yeasts. The wine spent 15 days on skins with a maximum fermentation temperature of 28 degrees celsius. It was then pressed to tank and settled briefly, before being transferred to a combination of new (25%) and two and three year old barrels to undergo malolactic fermentation. The wine was racked just once in this time. After 15 months in oak, the wine was emptied from barrel prior to bottling.

TASTING NOTES

The Sheoak Vineyard makes expressive, medium-bodied and silky wines. This is a highly complex and perfumed wine. Dark fruit flavours and lifted notes of cassis and warm spice frame the wine, with crunchy cranberry flavours, bay leaf and cedar supporting on the finish.

Grape Varieties	100% Cabernet Sauvignon
Winemaker	Julian Langworthy
Closure	Stelvin Lux
ABV	14.5%
Acidity	6g/L
Wine pH	3.57
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan