

Nocturne,

Yallingup Cabernet Sauvignon 2023

Margaret River, Western Australia, Australia



Grape Varieties **57% Cabernet Sauvignon**
33% Merlot
10% Malbec

Winemaker **Julian Langworthy**

Closure **Stelvin Lux**

ABV **14%**

Bottle Sizes **75cl**

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

The grapes are sourced from the Yallingup Hills sub region of Margaret River in Western Australia, an area that benefits from the dual influence of the Indian Ocean and Geographe Bay. Cabernet Sauvignon grapes were sourced from the estate-owned Sheoak vineyard while the Merlot and Malbec were sourced from a neighbouring vineyard. The Sheoak vineyard is a small, 4 hectare property with 2.7 hectares of mature, cane-pruned Cabernet. It has a south facing aspect, with deep gravel loam soils over a clay base.

VINTAGE

The low-yielding 2023 vintage produced wines of striking quality, flavour concentration and elegance. Winter temperatures were lower than average and while rainfall levels followed a similar trend, the vineyards received sufficient supply to replenish soil moisture levels. January brought warm, sunny days and February remained dry with no extreme heat, which provided perfect ripening conditions.

VINIFICATION

The grapes were destemmed before being fermented using indigenous yeasts. The wine spent approximately two weeks on skins with a peak fermentation temperature of around 28°C. The wine was then pressed to tank and settled briefly, before being transferred to a combination of new, two and three-year-old French oak barrels to undergo malolactic fermentation. The wine was only racked once in this time and, after 15 months in oak, was emptied from barrel, blended and bottled.

TASTING NOTES

Deep crimson in colour with lifted cassis and hints of salinity on the nose. It is a medium bodied, elegant wine with fine firm tannins, vibrant red fruits and a long, pure finish.