VICTORY POINT
MARGARET RIVER

2024 CABERNET MALBEC | THE MALLEE ROOT



TASTING NOTES

COLOUR
Deep garnet with vibrant crimson hues and youthful violet reflections

NOSE
Lifted aromas of cassis and dark cherry mingle with sweet spice and subtle hints of marzipan and roasted chestnut. Delicate oak nuances add complexity without overshadowing the fresh, expressive fruit, while the Cabernet Franc brings an appealing aromatic lift.

PALATE
Bright, juicy and beautifully balanced, the palate reveals layers of cassis, blueberry and dark cherry, complemented by gentle spice and finely integrated oak. Youthful fruit intensity and refined tannins provide freshness and structure, with a supple texture and elegant, lingering finish. Already approachable, this wine will continue to develop greater depth, richness and generosity with further bottle maturation. Another year in bottle is expected to reward patience, with cellaring potential of 8–10 years.

WINEMAKER'S NOTES

Each variety was hand-picked in the cool of the morning before being delivered to the winery and hand-plunged in open-top fermenters. Up to twelve days on skins encourages bright fruit expression, supple texture and a refined tannin profile. Following final blending, the wine undergoes maturation in French oak barrels for 15 months, with 35% new oak and secondary fermentation taking place in barrel. The introduction of Cabernet Franc to the blend adds a new dimension, complementing the structure of Cabernet Sauvignon and the fruit character of Malbec.

TECHNICAL DETAILS

VARIETALS	65% Cabernet Sauvignon
	28% Malbec
	7% Cabernet Franc
ALCOHOL	14.0%
STANDARD DRINKS	8.3
HARVESTED	April 2024
OAK	French oak 35% New
MATURATION	15 months
CELLAR POTENTIAL	8-10 years

VINTAGE DESCRIPTION

The 2024 Margaret River vintage was warmer than average, producing fruit with vibrant character and excellent potential for development.