

# 2006 CABERNET SAUVIGNON

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For as long as Margaret River has been famous for wine, it has been famous for Cabernet Sauvignon. A pioneer of the region, Vasse Felix first released a Cabernet Sauvignon in 1972. Intense, yet elegantly structured, it is the oldest serving wine in the region. Cabernet is a robust variety that consistently provides very high quality wines as a result of Margaret River's temperate ripening conditions and deep, well drained soils. Cabernet Sauvignon is one of the more aromatic of red varieties and has a unique and wonderful structure. The small portion of Shiraz and Malbec in the 2006 blend has been included to help soften the tannin profile of the Cabernet and give a perfumed, floral lift to the nose, and in 2006, provide some rich berry fruits to the mid palate.

## TASTING NOTES

**APPEARANCE** Maroon with a deep red hue.

**NOSE** Rich, dark berry fruit aromas of cassis, mulberry and tobacco leaf, with pretty, dried herbal notes and hints of dark chocolate and spice.

**PALATE** juicy palate upfront, with an intense concentration of mulberries and dark, intense fruit on the mid-palate. The firm tannin structure is supported by clean acidity and savoury fruit characters, giving the wine a long persistent finish.

## WINEMAKER COMMENTS

The 2006 Cabernet Sauvignon has classic dried herbal notes typical of Cabernet from Margaret River. The Malbec and Shiraz parcels provide a more lifted berry character, combining perfectly with the savoury, herbaceous notes typical of 2006 Cabernet. The Cabernet Sauvignon batches were fermented separately and matured in new and older French oak barriques, before batch selection and final blending, which included small amounts of Shiraz and Malbec to add further complexity.

## VINTAGE DESCRIPTION

2006 was the coolest vintage in Margaret River's history. Ripening of all varieties occurred up to three weeks later than previous years and a great deal of work was required in the form of leaf plucking, green harvesting and fruit thinning to ensure ideal, physiological ripeness was achieved.

**VARIETIES** 87% Cabernet Sauvignon, 8% Shiraz, 5% Malbec

**HARVESTED** March / May 2006

**OAK** 100% French Oak (new and old) 20 months

**TA** 7.3 g/L **PH** 3.49

**RESIDUAL SUGAR** 0.78 g/L

**ALCOHOL** 14.0%

**BOTTLED** December 2007

**CELLARING** 6-8 years