

2012 CABERNET SAUVIGNON



This wine expresses the distinct regional profile of Margaret River Cabernet Sauvignon and the site characters it takes from the Vasse Felix vineyards, with a focus on Wilyabrup. It was the first red wine produced in Margaret River and has been made every year since 1972. Cabernet is a robust variety ideally suited to Margaret River's climate and deep, well drained soils.

TASTING NOTES

APPEARANCE Dark red with a ruby hue.

NOSE Subtle but incredibly complex fragrance with blueberry, a hint of blackcurrant fruit, floral violet notes and a subtle twiggy, Australian bush quality. Light antique and mocha oak nuances complement the dark fruit.

PALATE Succulent yet fine with raspberry pip flavour and a hint of blackcurrant, leading to an abundance of fine grained tannin which stretch long and relaxed. A berry coulis tang with floral and earthy lines run through the length of the palate before a dry fragrant finish of exceptional poise and persistence.

WINEMAKER COMMENTS

Cabernet parcels grown in the coastal, northern reaches of Margaret River on ancient, well drained gravel loam soils produce wines of great varietal purity and character. These wonderful, often tiny, vineyard sections are individually fermented using indigenous yeasts, with many experiencing maceration periods of up to 30 days. Natural fermentation and extended maceration are coupled with traditional oxidative handling to clearly define the intricate personality of each vineyard site. Malbec complements and enhances the Cabernet profile.

VINTAGE DESCRIPTION

Good finishing winter rains with moderate spring conditions resulted in excellent canopy health. The summer ripening period was warm and dry with some above average heat in late January prompting an early start to harvest. The weather tempered in early February and the fruit ripening slowed to a more typical pattern resulting in a long and steady vintage. Continuous fine weather remained through to mid-April when harvest was completed for reds.

VARIETIES 86% Cabernet Sauvignon, 13% Malbec, 1% Petit Verdot

HARVESTED February 2012 - April 2012

OAK 100% French, 18 months. 50% new, 50% 1-3 year old

TA 6.7 g/L **PH** 3.40

RESIDUAL SUGAR 0.67 g/L

ALCOHOL 14.5%

BOTTLED December 2013

CELLARING Drinks beautifully now, will reward cellaring over the next 8-10 years.