

2015 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 Ruby with a brick tint.

NOSE A complex savoury nose embedded with dried twigs, mushroom, soy, kelp, cowhide, peanut husk and cacao. The savoury fragrance gives way to fruit cake notes, with orange peel, red gum flower and concentrated blackcurrant combining to form an alluring bouquet.

PALATE A plump entrance and fruity core lead to building fine, ripe tannins. A line of fresh red-berry tang, reminiscent of dried cranberry and blackcurrant flavours, is followed by notes of dry sweet biscuit, chocolate, iron and spicy oak.

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 40 days. Natural fermentation and extended maceration have been coupled with traditional oxidative handling to clearly define the intricate personality of each vineyard site before blending. Small portions of Malbec complement and enhance the Cabernet profile while elevated perfumes and alternative fermentation of Petit Verdot brings a bright nuance.

VINTAGE DESCRIPTION

Mild conditions in Margaret River with no extreme weather conditions, allowing for balanced fruit and a slow and steady intake. There was no disease pressure and fruit quality is excellent the only disappointment was yields being down across the Region for all key varieties. This was the outcome of storms in spring and pressure from an increase in the local population of Silver Eyes (birds) and no Marri Blossom.

VARIETIES 88% Cabernet Sauvignon, 9% Malbec, 2% Petit Verdot, 1% Merlot

HARVESTED March to early April 2015

PRESSING Basket Press

FERMENTATION

100% Wild yeast

100% Whole berry fermentation

FERMENTATION VESSEL

87% Static Fermenter, 13% Open Fermenter

TIME ON SKINS 14-40 days

MATURATION

French Oak Barrique

44% new, 56% 1-3 year old

15 months

FINING Egg white

BOTTLED October 2016

TA 7.05g/L PH 3.50

RESIDUAL SUGAR 0.22g/L **ALCOHOL**

14.0%

VEGAN FRIENDLY No

CELLARING Now until 2030