

2016 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 Deep Garnet.

NOSE Exciting perfumes of blackcurrant and cranberry jam, roast turkey skin, smoked mushroom, nori, sage and wild penny royal herb mingle with hints of drying rose petal, a touch of peppermint tree, roasted coffee beans and ironstone.

PALATE Juicy, succulent entrance with a plump core, slow building fine tannins and a soft stone-dry finish with persisting fragrance. Flavours of cranberry, blackcurrant and mushroom with light peppermint elevate the palate with lightness and power.

WINEMAKER COMMENTS

Our Cabernet parcels are grown in Wilyabrup, (the coastal, mid-northern area 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 31 days. Natural fermentation and extended maceration are coupled with traditional oxidative handling to clearly define the intricate personality of each vineyard site before blending. Portions of Malbec complement and enhance the Cabernet profile while elevated perfumes and alternative fermentation of Petit Verdot bring a bright nuance.

VINTAGE DESCRIPTION

Dry warm spring conditions at the end of 2015 helped establish a healthy fruitset and better yields than the previous two seasons. January temperatures were warm, interrupted by one rainfall event late in the month, great viticulture management, clean, well-trimmed canopies and subsequent warm weather prevented disease risk. White varieties were harvested throughout February with elegant flavours and bright natural acidity. January rain gave red varieties a timely drink and moderate long, dry conditions finished them with bright fruit and ripe tannins.

VARIETIES 86% Cabernet Sauvignon, 11% Malbec, 3% Petit Verdot

HARVESTED Mid-March to early April

FERMENTATION

100% Wild yeast

100% Whole berry fermentation

FERMENTATION VESSEL

89% Static Fermenter

11% Open Fermenter

TIME ON SKINS

11-14 days for open fermenters

14-31 days for static fermenters

Average across all batches was 21

days **PRESSING** Basket Press

MATURATION

French Oak Barrique

44% new, 56% 1-4 year old

19 months

BOTTLED December 2017

TA 6.5g/L **PH** 3.47

RESIDUAL SUGAR 0.43g/L

ALCOHOL 14.0%

VEGAN Yes

CELLARING Now until 2031