

2011 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 red with a mauve hue.

NOSE Savoury and layered with notes of menthol, jarrah forest floor and nori, entwined in deep blackcurrant and plum fruit. Oak derived cigar box, cedar and dark chocolate nuances float through the background.

PALATE Seamless and vibrant on entry with fine, powdery tannins, plum and red berry fruit and crisp acidity. The palate then tapers to a wonderful fine, dry finish accented with dried herbs and dark chocolate oak.

WINEMAKER COMMENTS

Our most characteristic Cabernet parcels come from the northern end of Margaret River, grown mostly on gravel loam soil within 8km of the coast. Individual vineyard sections were fermented in parcels, with many being left on skins for up to 30 days. The tannin influence was also controlled through traditional oxidative handling, creating a deep coloured wine with great structure and length. The Cabernet backbone of blackcurrant and herbal nuances with long, dry sinewy tannins is lifted to glorious heights by the Malbec's colour, tannin, acid and flavour.

VINTAGE DESCRIPTION

An exceptionally dry Spring resulted in small balanced canopies and early development stages. A very warm Summer with timely rainfall around veraison was followed by rapid ripening to an early vintage. Whites were harvested in a very short time frame though retained good acid. Reds were early but slowed a little with milder conditions in March, resulting in excellent quality reds.

VARIETIES 94% Cabernet Sauvignon, 5% Malbec, 0.5% Petit Verdot, 0.5% Cabernet Franc

HARVESTED March 2011

OAK 100% French oak, 18 months (43% new, 57% 1-4 year old)

TA 7.5 g/L **PH** 3.42

RESIDUAL SUGAR 0.4 g/L

ALCOHOL 14.5

BOTTLED December 2012

CELLARING 8-10 years