

# 2013 CABERNET SAUVIGNON

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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** Medium deep ruby red.

**NOSE** Restrained but deep, complex perfumes of blue-black small berry fruit, floral potpourri, river stone, orange pith, dry jarrah twigs and hints of venison, dried mushroom and choc mocha.

**PALATE** A smooth plush entry leads into juicy mouth-watering acidity and following is a blanket of fine powdery cuddly tannin, drying but not overpowering. Flavours reminiscent of blackcurrant, nori and toasty cedar remain. A ripe, soft tannin vintage with savoury expression.

## 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 before blending. Malbec complements and enhances the Cabernet profile.

## VINTAGE DESCRIPTION

Moderate spring temperatures accompanied by low solar radiation and cool soil conditions contributed to slower vine growth and increased disease pressure. Thankfully, a consistently warm and dry summer ensured clean canopies and another early start to the white harvest. Rapidly cooling weather in March allowed extended ripening time for the reds and more traditional harvest timing through late March into April.

**VARIETIES** 92% Cabernet Sauvignon, 7% Malbec, 1% Petit Verdot and Merlot

**HARVESTED** Late March-April 2013

**OAK** 100% French Oak 18 months (46% new, 54% 1-4 yo)

**TA** 7.0 g/L **PH** 3.42

**RESIDUAL SUGAR** 0.5g/L

**ALCOHOL** 14.5%

**BOTTLED** January 2015

**CELLARING** Drinks beautifully now, will reward over 10+ years