

2014 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 maroon with a bright ruby red hue.

NOSE The nose heralds a pure, refreshing and sophisticated wine. Elevated regional fragrance of cassis, licorice, bay leaf and violets with savoury mushroom, loamy earth, dark chocolate and dry twiggy details combining to form an alluring Cabernet bouquet.

PALATE The palate is compact and concentrated in flavour but well resolved in structure with a stunning silky texture at such a young age. There is a seemingly bottomless depth of blue and purple berries, nuances of herb and licorice, cedar and light wood smoke, with a gentle mouth-coating tannin persisting.

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

Another text-book vintage in Margaret River with consistent, almost rhythmic temperature patterns throughout the ripening season, resulting in excellent balance and physiological ripeness of fruit. Reasonable yields were obtained despite a handful of blocks being exposed to heavy storms in spring reducing their cropping potential, but overall quality is excellent.

VARIETIES 90% Cabernet Sauvignon, 8% Malbec, 1% Petit Verdot, 1% Merlot

HARVESTED Mid March - early April

OAK 100% French Oak, 18 months (40% new, 60% 1-4year old)

TA 6.8g/L **PH** 3.46

RESIDUAL SUGAR 0.75g/L

ALCOHOL 14.5%

BOTTLED November 2015

CELLARING Medium to long term