



Flametree
MARGARET RIVER

CABERNET SAUVIGNON MERLOT 2016

2016 Vintage

Moderate spring conditions helped establish a healthy fruit set and better yields than the previous two seasons. January temperatures were warm, interrupted by one rainfall event late in the month. Subsequent warm summer temperatures, together with good viticulture management helped to prevent disease. 2016 was a tricky year and the right picking time was crucial for making wines with ripe fruit flavours and mature tannins.

Vineyards

The fruit for our 2016 Cabernet Sauvignon Merlot predominantly comes from the Wilyabrup and Yallingup sub-regions. The core of the wine is from Ridge Farm vineyard and Wilyabrup Estate on Puzey Road. The Merlot is sourced from Brushwood vineyard in Yallingup and the Malbec is from the Brash vineyard also in Yallingup.

Winemaking

All fruit parcels were selectively machine harvested before being tipped directly into open fermenters or pumped into static fermenters for a few days soaking on skins. Once the ferments kicked in, we started plunging and doing pump-overs for subtle tannin extraction. The individual batches were fermented around 18-25 degrees, pressed and then transferred into new and used French oak barrels for maturation. After 12 months in 20% new French oak the Cabernet Sauvignon Malbec was blended, fined and then bottled.

Tasting Notes

The nose is typically aromatic, showing mulberry, redcurrants and even blue fruits. The palate shows ripe, fleshy varietal Cabernet fruit, some savoury Malbec characters and fine, chocolatey tannins. Cabernet provides fragrance and structure, Merlot provides velvety tannins and Malbec provides further dark fruits on the palate. This is classic Margaret River blend done right, with the perfect balance between fruit, oak and acidity with a lovely long finish.

Technical Specifications

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| Blend | 70% Cabernet Sauvignon, 15% Merlot, 15% Malbec |
| Alcohol | 14.4% |
| Acidity | 6.40 g/L |
| pH | 3.59 |

