



*Flametree*  
MARGARET RIVER

# 2016 S.R.S. WILYABRUP CABERNET SAUVIGNON

*S.R.S. stands for Sub Regional Series. Carefully selected individual grape varieties that excel within a certain sub-region. These wines represent the very best varietal wines under the Flametree Wines label and will only be made in the best vintages, volumes will be small and availability very limited. Exceptional in quality, complexity and finesse.*



## 2016 Vintage

Moderate spring conditions at the end of 2015 helped establish healthy fruit set and better overall yields than the previous two seasons. January temperatures were warm, interrupted by one rainfall event late in the month which was good for reds going through veraison. Subsequent warm summer temperatures, cool nights and good viticulture management combined to produce clean fruit with ripe flavours and mature tannins.

## Vineyards

The fruit was sourced from the famous Wilyabrup sub-region of Margaret River, long regarded as the benchmark sub-region for Cabernet Sauvignon based wines. This small Cabernet parcel is from the Wilyabrup Estate Vineyard on Puzey Road. This vineyard is situated on a beautiful piece of east/north-east facing gravel. The soils are typically very bony on top with gravel/quartz sub-soils underneath. Old Houghton clone cuttings sourced from the famous Moss Wood Vineyard make up the plant material from this block.

## Winemaking

Clean, selective machine harvested fruit was tipped directly into a small open top fermenter without putting the fruit through a traditional crusher de-stemmer. After a few days the fruit warmed and the wild ferment kicked in. We worked the cap by hand for soft tannin extraction and aeration. Ferment temperatures were maintained around 27°C. After extended skin contact for around 30 days the wine was pressed into 50% new French oak for 17 months maturation.

## Tasting Notes

This is a classic Wilyabrup Cabernet Sauvignon, medium to full bodied in structure with a powerful palate and fine grained tannins. The nose on the 2016 Cabernet Sauvignon is very lifted displaying berry fruits in the blackberry, cassis and mulberry spectrum, with dark coco chocolate undertones. The palate shows elegance, freshness and balanced fruit and oak flavours, the result of 17 months oak maturation. The 2016 SRS Cabernet will drink beautifully now as a young wine, however given the amount of fruit and extract, it will also mature wonderfully for the next 15-20 years.

## Technical Specifications

<b>Blend</b>	100% Margaret River Cabernet Sauvignon
<b>Alcohol</b>	14%
<b>Acidity</b>	6.42g/L
<b>pH</b>	3.67