



Flametree

EMBERS

CABERNET SAUVIGNON 2019

Fireside with Flametree...

The heady fragrance of dark fruits and cassis mingle with the aromas of the feast roasting over the campfire. You smile as you contemplate life and how relaxed you feel, far away from the crowds and enjoying the warm company of family and friends.

Where was the fruit from?

The fruit for this wine was largely sourced from three key areas within the region; the major portion of the blend from Wilyabrup, with smaller parcels from Wallcliffe and Yallingup. The Wilyabrup portion provides mid-palate generosity, chocolate notes and lovely fine tannins. The Yallingup component gives wonderful colour, juiciness and dark fruit flavours, and the Wallcliffe portion gives beautiful Cabernet perfume and elegance.

How did we make it?

Soft extraction techniques and cooler ferment temperatures have resulted in a generously-fruited, fleshy wine with lovely lifted Cabernet Sauvignon aromatics. All batches were carefully destemmed, maintaining a high portion of whole berries. Each batch was then fermented separately before being transferred into seasoned French oak to undergo maturation for 12 months.

What's it like?

The 2019 Embers Cabernet Sauvignon has loads of violets, ripe black fruits with bitter chocolate and cedar notes. Flavours of Satsuma plum, blackberry cassis and dark chocolate underpin this super vintage. Unashamedly full of flavour with soft ripe fruits and a fine tannin structure. Perfect for early consumption or short term cellaring now—3 years.

Tech Specs

Blend	100% Cabernet Sauvignon
Alcohol	14.00
Acidity	5.90
pH	3.61

