



# EMBERS

**MARGARET RIVER  
CABERNET SAUVIGNON  
2010**

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**93 points—James Halliday**

[www.winecompanion.com.au](http://www.winecompanion.com.au) 07/11/11

"A tank sample, with bright crimson colour. It has the stature of a top label, rather than a second-tier, with all the components of fruit, tannins and oak in place. The palate is no more than medium-bodied, but has many layers of red and black fruit and oak flavours, before ascending on a vibrantly juicy finish. There is no hurry whatsoever to drink the wine. Drink by 2018." Tasted 28/06/11.

**91 points—Gary Walsh**

[www.thewinefront.com.au](http://www.thewinefront.com.au) 27/10/11

"Gum leaf, slight green bean edge, musty, blackberry—pretty vanilla oak. Sweet blackcurrant and blackberry fruit, fresh acid, fine grained tannin. Firm finish. Plenty of volume. A nice sort of wine all round. Drink 2012—2016."

**Patrick Haddock**

[www.winingpom.com](http://www.winingpom.com) 30/10/11

"It's getting impossible for the Margaret River to suffer from a bad vintage and that means at the bargain end all the wines benefit. The Embers is the everyday range from Flametree but varietal Cabernet to a tee and great value too. Blackcurrant, a little leafy, green bean aromas and some smoky char notes, some chocolate and coffee ground aromas too. It has a line of plum (with a slight sourness), currants, a touch of menthol and spice. Nicely medium bodied with grainy tannins and a surprisingly long and spicy length." \$19 – 14.2%