

When is Reserve not a reserve? When it's a Sub Regional Series. After 15 vintages making wine in Margaret River you get a feel for the sub regions that are best suited to specific grape varieties. Rather than go down the traditional Reserve or Single Vineyard path we decided to pursue something a little different, hence the sub regional theme. Although there are no officially defined subregions in Margaret River, producers have adopted the John Gladstone proposal. In 1999 viticultural scientist Dr John Gladstone presented a paper suggesting there should be six sub regions based on climate and soil differences.

The aim with the Flametree Sub Regional Series is to showcase distinctive wine styles from vineyards renowned for growing ultra premium fruit. We've chosen to lead with Margaret River's strongest varieties, Cabernet Sauvignon, Chardonnay and Sauvignon Blanc. The Sub Regional Series represents the very best varietal wines under the Flametree label, these wines will only be made in the best vintages, volumes will be small and availability very limited.

FLAMETREE WINES MARGARET RIVER S.R.S. SAUVIGNON BLANC 2011

95 points—Tyson Stelzer

Wine Taste Weekly 9/09/2011

"A subregional focus makes perfect sense in Margaret River, and Cliff Royle has embraced it in a new Sub Regional Series that's about to create quite a stir. In the far south, the cool Karridale subregion produces enticing granny smith apple, gooseberry, nashi pear and grapefruit flavours at restrained alcohol levels. Wild ferment and old oak create wonderful texture and carry. More, please." Drink 2015 – 2021.

95 points—Tyson Stelzer

Wine 100, Wine Business Magazine Dec 2011

"The heart of the Sauvignon Blanc press from the finest zones of Margaret River's cool south, barrel fermented with wild yeast and high solids producing a crafted wine of great finesse and finely textured minerality."

94 points—James Halliday

www.winecompanion.com 13/03/2012

"S.R.S. denotes 'Sub Regional Series' wines sourced from optimal regions for the relevant varieties, here the cool, southern Karridale area. Part was barrel-fermented, impacting as much on texture as flavour; the mix of snow pea and green citrus fruit is underpinned by firm acidity on a long palate". Drink by 2014. Tasted 30/11/11

4 stars—Review by CH'NG Poh Tiong [Singapore].

GrapeVine Edition 403 27/04/12

"This is produced from low yielding vines and the 190 cases are allocated to restaurants. Half of the wine was fermented in two and three year old barrels and the rest in stainless steel. Half of the wine was also fermented with wild yeasts. Whiff of vanilla, citrus, tight, taut and with intensity. Elegant."

90 point—Huon Hooke

Top 100 New Releases. Gourmet Traveller Wine Magazine Jun/Jul 12

"This pale-coloured beauty has a touch of fresh oak adding extra dimension to its intense varietal clarity. It develops richness in the mouth, and the flavour is deep. It will integrate further with a few more months in the bottle".

17 / 20—Scoop Magazine

Summer Edition 2011

"Sophisticated with a whiff of oak and illusions of gooseberries, cut herbs and citrus. A vibrant acidity keeps it confined, neat and tight to the finish."

Patrick Haddock

www.winingpom.com 02/12/11

"Interesting nose with a smoky, mineral edge, smells of pickled ginger and lemon curd, it's actually quite a fascinating olfactory ride hinting at some special kind of barrel work. That smoky edge continues on the palate as does the ginger spice and a strong citrus component. Textural and rich it delivers quite a punch on a palate laden with minerality. 13%. \$32."

