

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 S.R.S. WILYABRUP CABERNET SAUVIGNON 2010

**Season:** The 2010 vintage was the fourth wonderful vintage in a row, a run of vintages that started with the great 2007. We experienced a mild, wet winter, followed by good spring growth. Because spring was windy, flowering was uneven in many vineyards. Soils, moist as a result of the late winter rains meant the vines required more canopy management than the warmer drier vintages like 2011 and 2012. Red vineyards had several hedges and most of the good vineyards were hand leaf plucked around the fruiting zone. Gradually things warmed up and the vines finally stopped growing. Summer was a hot one and temperatures were in the mid 30's on a regular basis.

**Fruit/Vineyards:** The fruit for the 2010 S.R.S. Cabernet Sauvignon was sourced from the famous Wilyabrup sub region of Margaret River, long regarded as the benchmark for Cabernet Sauvignon based wines. This 5 tonne parcel was hand harvested from the Wilyabrup Estate vineyard on Puzey Road. This vineyard is on a nice piece of north east facing bony, gravelly loam that has 20 year old vines that yield around 5 tonnes per hectare. The fruit was handpicked during the third week of March at 13.5 Baume. The clone used in the making of this wine is the famed Houghton Clone.

**Winemaking:** After 24 hours in cold storage the fruit was crushed into an open fermenter. After a few days we started working the cap, hand plunging for soft tannin extraction and aeration. The 2010 S.R.S Cabernet Sauvignon was 100% wild ferment; this has given some added complexity and texture that inoculated ferments don't always give. Gentle hand plunging over two weeks and a further two weeks on skins has produced a lovely medium bodied Cabernet. After some extended skin contact the wine was transferred to 50% new French oak for 18 months oak maturation.

**Tasting Notes:** The first S.R.S Cabernet Sauvignon released under the Flametree banner, this is a classic Wilyabrup Cabernet Sauvignon produced from a fantastic Margaret River vintage. The SRS Cabernet Sauvignon shows all the perfume and structure that make Wilyabrup Cabernet Sauvignon wines so famous. Lifted blackberries, mulberry, plums and dark chocolate dominate the nose and palate at this early stage. As well as showing classic Cabernet fruit flavours, the palate also displays some fine grained oak tannin from 18 months oak maturation. A lovely medium bodied Cabernet Sauvignon that can be drunk now or over the next 15 years.

Production - 150 dozen

Analysis: Alc 13.8%, pH 3.68, TA 6.2g/l