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 2012

## Grape Variety / Region

93% Cabernet Sauvignon, 5% Malbec and 2% Petit Verdot 100% Margaret River

## Winemaking

Because the fruit was picked so clean we were able to tip the individual parcels directly into an open fermenter without putting the fruit through a traditional crusher destemmer. After a few days, as the fruit warmed up and the wild ferment kicked in, we started working the cap by hand for soft tannin extraction and aeration. Ferment temperatures were maintained around 28 degrees. This is more like the ferment temperatures I'd use for a more traditional Margaret River vintage. After some extended skin contact the wine was pressed into 50% new French oak for 16 months oak maturation. The components were blended after a light egg white fine and then bottled.

## **Tasting Notes**

This is the third S.R.S. Cabernet Sauvignon released from Flametree Wines. This is a classic Wilyabrup Cabernet Sauvignon produced from a fantastic Margaret River vintage. It shows all the perfume and structure that make Wilyabrup Cabernet Sauvignon wines so famous. Lifted blackberries, mulberry, plums, earth and dark chocolate dominate the nose and palate at this early stage. Whilst showing plenty of inky dark fruits, violets and bitter chocolate the palate also displays wonderful fruit and oak tannin, the result of 16 months oak maturation. A lovely full bodied Cabernet Sauvignon that shows Margaret River Cabernet in all its glory. This vintage will drink beautifully as a young wine, however a wine with this much fruit and extract will also mature wonderfully for the next 15-20 years.

Analysis: pH 3.65 TA 6.48g/l Alcohol: 13.6%v/v

Winemaker: Cliff Royle

