

**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

### S.R.S. KARRIDALE

### SAUVIGNON BLANC 2013

#### Grape Variety / Region

100% Margaret River [Karridale] Sauvignon Blanc

#### Winemaking

We only use the juice referred to as the 'heart material', this is the first 150 litres per tonne of juice that is extracted from the first pressing. This juice has the most flavour and the lowest phenolic pick up, a requirement for the SRS range of wines. Light pressing produces nicely turbid (grape solids) juice levels, perfect for wild ferments and the complexity we're looking for in these wines. Half the juice is fermented in stainless steel barrels with VL3 yeast, the other half is fermented in second use Bordeaux cooped oak and wild fermented.

#### Tasting Notes

The 2013 S.R.S. Sauvignon Blanc has a lifted varietal nose with some lees and slight sulphide notes, plenty of pink grapefruit, guava and lychee. The palate shows hints of oyster shell and other savoury elements from the wild ferment with grape solids. The style is deliberately savoury, concentrating more on texture and complexity rather than sheer fruit power. Great to drink with food, the wine will really blossom over the next 6 months.

**Alc. 12.5%**