



Flametree
MARGARET RIVER

SRS WILYABRUP CABERNET SAUVIGNON 2015

2015 Vintage

The 2015 season was back to the classic long Indian summers of old, with long, warm days during the ripening phase of the growing season. Fruit set was patchy because of some unseasonal rainfall and strong winds in October/November, this resulted in smaller crops with impressive flavour concentration and ample ripe tannins. The 2015 vintage has produced classic elegant Cabernet wines with all the perfume, colour and structure you'd expect to see in a great Margaret River vintage.

Vineyards

The fruit was sourced from the famous Wilyabrup sub-region of Margaret River, long regarded as the benchmark sub-region for Cabernet Sauvignon based wines. This small Cabernet parcel was machine harvested, from the Wilyabrup Estate Vineyard on Puzey Road. This vineyard is situated on a beautiful piece of east/north-east facing gravel. The soils are typically very bony on top with gravel/quartz sub-soils underneath. Old Houghton clone cuttings sourced from the famous Moss Wood Vineyard make up the plant material from this block. Berry and bunch size was smaller overall compared to the past few vintages.

Winemaking

Clean, selective machine harvested fruit was tipped directly into a small open top fermenter without putting the fruit through a traditional crusher de-stemmer. After a few days the fruit warmed and the wild ferment kicked in. We worked the cap by hand for soft tannin extraction and aeration. Ferment temperatures were maintained around 27°C. After extended skin contact for around 30 days the wine was pressed into 50% new French oak for 14 months maturation.

Tasting Notes

This is a classic Wilyabrup Cabernet Sauvignon is medium to full bodied in structure with a powerful palate and fine grained tannins. The nose on the 2015 Cabernet Sauvignon is very lifted displaying berry fruits in the blackberry, cassis, red currants and mulberry spectrum, with dark chocolate undertones. The palate also displays elegance and freshness, with a beautiful balance of fruit and oak flavours, the result of 14 months oak maturation. This vintage will drink beautifully now as a young wine, however a wine with this much fruit and extract will also mature wonderfully for the next 15 years.

Technical Specifications

Blend	100% Margaret River Cabernet Sauvignon
Alcohol	14.1%
Acidity	6.35 g/L
pH	3.51

