



Flametree
MARGARET RIVER

EMBERS CABERNET SAUVIGNON 2016

2016 Vintage

The 2016 season will be remembered as another warm vintage with unseasonal rainfall in January. Even though the days were warm we experienced cool southerly winds and night temperatures below normal, this resulted in some of the most structured and aromatic wines we've seen in many years.

Vineyards

The fruit for this wine was largely sourced from three sub-regions of Margaret River: The major portion comes from Wilyabrup, with smaller parcels from Wallcliffe and Yallingup. The three Wilyabrup portions provide mid palate generosity, chocolate notes and lovely fine tannins. The Yallingup component gives wonderful colour and dark fruit flavours, the Wallcliffe portion gives beautiful Cabernet perfume and elegant structure.

Winemaking

Soft extraction techniques and cooler than normal ferment temperatures have resulted in a generously-fruited, fleshy wine with lovely lifted Cabernet Sauvignon aromatics. All batches were fermented separately before being transferred into older French oak barrels to undergo maturation for 12 months. After maturation in barrel the wine was blended, fined, filtered and then bottled.

Tasting Notes

The 2016 Embers Cabernet has lifted aromas of violets, ripe black fruits with chocolate and cedar notes. This year's wine is a little more structured and finer than the more juicy 2015 vintage. Flavours of Satsuma plum, blackberry and chocolate underpin this years wine. Unashamedly medium bodied with soft fruit and a fine tannin structure.

Technical Specifications

Blend	100% Margaret River Cabernet Sauvignon
Alcohol	14.0%
Acidity	5.3 g/L
pH	3.63

