



*Flametree*  
MARGARET RIVER

## EMBERS ROSE 2016

### 2016 Vintage

The 2016 harvest will be remembered as another warm year with unseasonal rainfall in January. The timing of the rainfall was particularly beneficial for red grape varieties in 2016 where colour change and sugar accumulation was happening (veraison). Because the season was warm and dry the January rains actually helped the red grapes develop wonderful flavour and colour. The 2016 Rose has a lovely perfume of cherries and cranberries.

### Vineyards

This is our third Embers Rose and the 2016 wine is made from predominantly Cabernet Sauvignon from the Wilyabrup sub region of Margaret River. 2016 was a very good year for Cabernet based wines.

### Winemaking

The 2016 Embers Rose was machine harvested in the cool of night and then quickly transported to the winery for processing. After being snap chilled the grapes were loaded into the press and then pressed off after only a very brief stay on skins. The juice was then chilled, clarified and tank fermented with a specific aromatic yeast strain. After fermentation the wine remained on lees in tank for 4 months to give some palate weight and texture.

### Tasting Notes

Pale pink or salmon in colour, the nose shows plenty of red berry fruits, particularly cherries and cranberry. The palate has lovely texture and wonderful flavour, again in the cherry and other red berry spectrum. This is a great all season wine that should be enjoyed as an aperitif or with food of your choice.

### Technical Specifications

<b>Blend</b>	Cabernet Sauvignon
<b>Alcohol</b>	13.3%
<b>Acidity</b>	4.9 g/l
<b>pH</b>	3.19
<b>Sugar</b>	3 g/l

