



*Flametreewine*  
MARGARET RIVER

## EMBERS CABERNET SAUVIGNON 2017

### 2017 Vintage

2017 was a cooler and later vintage than the previous 10 years; a year of elegant, perhaps even medium bodied wines, though ripe in flavour, vibrant and very perfumed. Higher than average yields in combination with a cooler season contributed to delayed ripening of the fruit and good acid retention. Canopy management and fruit thinning was imperative to allow for even, persistent ripening. April was the driest on record, the extra hang time has resulted in lovely early drinking reds with soft approachable tannins.

### 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 Wilyabrup portion provides 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 elegance.

### 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 2017 Embers Cabernet Sauvignon has lifted aromas of violets, ripe black fruits with chocolate and cedar notes. This year's wine is a little finer and more structured than previous vintages. Flavours of Satsuma plum, blackberry and chocolate underpin this wine. Unashamedly medium-bodied with soft fruits and a fine tannin structure.

### Technical Specifications

<b>Blend</b>	100% Margaret River Cabernet Sauvignon
<b>Alcohol</b>	14.3%
<b>Acidity</b>	5.54 g/L
<b>pH</b>	3.64

