

EMBERS

MARGARET RIVER
CABERNET SAUVIGNON
2009





Embers wines are made ready to drink on any occasion. These easy going, soft, fruit-driven styles of wine are perfect for sharing with friends and family.

They deliver classic regional and varietal distinctiveness while offering tremendous quality at a very affordable price.

Blend: 100% Cabernet Sauvignon

Winemaking notes: The fruit for this wine was sourced from three sub regions of Margaret River, Karridale, Wallcliffe and Wilyabrup. Soft extraction techniques and cool fermentation temperatures has resulted in a soft, fleshy wine with lovely aromatics. The wine was then transferred to French oak, only 20% being new. Maturation was for 12 months.

Tasting notes: The 2009 Embers Cabernet Sauvignon was made in a soft, unpretentious and easy drinking style. Blackberries, plums and dark cherry fruits all combine with subtle vanillin oak flavours to produce this lovely medium weight wine.

Winemaker: Cliff Royle

Cellaring: Up to 5 years.

Alcohol: 14.0%

Accolades:

4 Stars – Winestate Magazine Mar/Apr 11 92 points – James Halliday

