



Flametreewines
MARGARET RIVER

EMBERS

**MARGARET RIVER
CABERNET SAUVIGNON
2010**



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

Fruit: The fruit for this wine was sourced from three sub regions of the Margaret River Wine Region: Karridale, Wallcliffe and Wilyabrup.

Winemaking notes: 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, 20% new, maturation was for 12 months.

Tasting notes: The 2010 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%