



*Flametreewines*  
MARGARET RIVER

# EMBERS

**MARGARET RIVER  
CABERNET SAUVIGNON 2011**



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 Margaret River: Yallingup, Wallcliffe and Wilyabrup.

**Winemaking notes:** Soft extraction techniques and cooler than normal fermentation temperatures has resulted in a soft, fleshy wine with lovely Cabernet Sauvignon aromatics. The wine was transferred into older French oak barrels to undergo maturation for 12 months before a light fining, filtration and bottling.

**Tasting notes:** The 2011 Embers Cabernet Sauvignon was made in a soft, fruit driven, unpretentious and easy drinking style. It has beautiful aromas of violets, juicy red and black fruits with chocolate and some cedar. This year's wine has a deliciously juicy mid palate with flavours of plum, dark cherry and dried herbs. Unashamedly medium bodied with sweet juicy fruit and a fine tannin structure. A fantastic Margaret River Cabernet Sauvignon for all occasions.

**Winemaker:** Cliff Royle

**Cellaring:** Up to 5 years.

**Alcohol:** 14.0%

