



Flametree
MARGARET RIVER



EMBERS

**MARGARET RIVER
CABERNET SAUVIGNON
2014**

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 largely sourced from three sub-regions of Margaret River: The major portion comes from Wilyabrup, with smaller parcels from Karridale and Yallingup.

Winemaking notes: The use of Saignée (to 'bleed off' juice for our Embers Rosé and thus concentrate the remaining juice for this wine), in combination with cooler fermentation temperatures, has resulted in a generously-fruited, 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 2014 Embers Cabernet Sauvignon was made in a soft, fruit driven, unpretentious and easy drinking style. It has beautiful aromas of violets, ripe black fruits with chocolate and cedar notes. This year's wine has a deliciously juicy mid palate with flavours of Satsuma plum, black berries, cassis and chocolate. 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%