



Flametree
MARGARET RIVER



EMBERS

**MARGARET RIVER
CABERNET SAUVIGNON
2015**

Margaret River is arguably Australia's premier Cabernet Sauvignon grape growing region and our Embers Cabernet Sauvignon has been crafted in a manner that captures the best of the variety and its distinctive regional characters. The 2015 Embers Cabernet Sauvignon shows plenty of ripe Cabernet fruits with the classic structure and perfume for which the region is renowned.

Vineyards/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 Wallcliffe and Yallingup. The three Wilyabrup portions provide 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 elegant structure.

Winemaking notes: 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 2015 Embers Cabernet 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, blackberry and chocolate. Unashamedly medium bodied with soft fruit and a fine tannin structure.

Winemaker: Cliff Royle

Cellaring: Up to 5 years.

Alcohol: 14%