



Flametree
MARGARET RIVER

CABERNET SAUVIGNON 2016

2016 Vintage

Moderate spring conditions at the end of 2015 helped establish healthy fruit set and better yields than the previous two seasons. January temperatures were warm, interrupted by one rainfall event late in the month which affected white harvest timing more than red. The rain was actually good for reds because they were going through veraison and we would normally water during this time in any case. Subsequent warm summer temperatures, together with good viticulture management combined to produce clean fruit with ripe flavours and mature tannins.

Vineyards

The fruit for our 2016 Cabernet Sauvignon predominantly comes from the Wilyabrup sub-region. The core of the wine is from Wilyabrup Estate, Fraser Gallop and Ridge Farm. We also purchased a small parcel of Cabernet from the Brushwood vineyard on Commonage Road in Yallingup. All vineyards have some form of north facing aspect, are grown on gravel loam soils and produce moderate cabernet crops with small berries and bunches.

Winemaking

All fruit parcels were selectively machine harvested or hand picked before being crushed or tipped directly into open fermenters for a few days soaking on skins. Once the wild ferment kicked in, we started plunging and doing pump-overs for subtle tannin extraction. The individual batches were fermented around 22-28 degrees, pressed and then transferred into new and used French oak barrels for maturation. After 14 months in 35% new French oak the Cabernet Sauvignon was blended, fined and bottled.

Tasting Notes

This is our first 100% Cabernet Sauvignon under the Flametree label. The nose is typically aromatic, showing mulberry, redcurrants and chocolate notes. The palate shows ripe, fleshy varietal Cabernet fruit in the cassis and mulberry spectrum supported by fine chocolatey tannins. Cabernet provides great fragrance, complexity and structure all in the one package. A wine that can be consumed as a young fruit driven wine or cellared with confidence over the medium to long term.

Technical Notes

Alcohol	14.3%
Acidity	6.35 g/L
pH	3.66

