



Flametree
MARGARET RIVER

FLAMETREE WINES MARGARET RIVER CABERNET MERLOT 2010



Grape Variety / Region: 100% Margaret River Shiraz

Growing Season – The 2010 growing season in Margaret River continued a run of wonderful vintages; conditions were mild with little rainfall. The small amount of rain that fell in mid-April assisted the ripening period, with fruit retaining excellent varietal characters, concentration and intensity.

Vineyards – The 2010 Cabernet Merlot is a mixture of three different Margaret River sub regions. The bulk of the fruit comes from the aptly named Wilyabrup Estate vineyard on Pusey road and the Forrest vineyard on Johnson road, both Wilyabrup vineyards. This was complemented with fruit from Happs vineyard in Karridale and some Wallcliffe fruit. All vineyards are planted on gravel loam and have a history of growing moderate crops with good fruit concentration.

Fruit – Yields were moderate in 2010, with Cabernet yielding between 5-6 tonnes per hectare. As mentioned above, fruit for the 2010 Cabernet Merlot was mainly sourced from the sub regions of Wallcliffe and Wilyabrup. The Wilyabrup Cabernet Sauvignon provides great structure and fruit weight whilst the Wallcliffe Cabernet component contributes elegance and perfume.

Winemaking - Parcels of fruit were crushed and then fermented in a mix of open and static fermenters using plunging and pump overs for subtle extraction. After Malolatic fermentation the batches were transferred into new and used French oak barrels which allowed the tannins to soften and develop. Barrel maturation generally assists in providing wines with complexity and wonderful structure. After 14 months in oak the 2010 Cabernet Merlot was blended, egg white fined and then bottled.

Tasting notes - A classic Cabernet nose of violets and forest berries with notes of dark chocolate. Soft extraction techniques, using open fermenters has resulted in a wine with ripe fruit flavours and fine tannin structure. The palate has plenty of sweet dark fruits and spicy oak flavours. Aged in tight grained French oak barrels for fourteen months, this wine will benefit from cellaring.

Analysis: Alc: 14.2% v/v pH: 3.65 Acidity: 6.1\g/l

