



*Flametree*  
MARGARET RIVER

## FLAMETREE WINES MARGARET RIVER CABERNET MERLOT 2011



### **Grape Variety / Region**

65% Cabernet Sauvignon; 20% Merlot; 10% Malbec; 5% Petit Verdot  
100% Margaret River

### **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. All open pots were wild fermented as to obtain greater complexity in the final blend. Because it was a warm year I put some batches through the cooling and gave them a couple of week's cold soak prior to fermentation. Ferment temperatures were also maintained on average two degrees cooler than last year, being a warm vintage I didn't want the ferments to extract too much tannin. After skin contact and MLF the batches were pressed and transferred into new and used French oak barrels for maturation. Extended barrel maturation provides the wines with added complexity and structure. After 14 months in 40% new French oak the 2011 Cabernet Merlot was blended, lightly egg white fined and bottled in June.

### **Tasting notes**

Deep red in colour with a bright purple rim. This wine captures the incredible quality of the 2011 vintage. A classic Cabernet nose of cassis and blackberry with notes of freshly dusted cocoa and subtle spice. The palate is beautifully concentrated, packed with dark fruits and bitter chocolate characters. This is a classic Margaret River Cabernet Merlot from a wonderful vintage that is sure to provide great drinking pleasure on release, or improve with patient cellaring for up to 10 years. The 2011 Cabernet Merlot has a juicy, almost sweet mouth feel, with fine tannins and a savoury finish. Aged in tight grained quality French oak barrels for fourteen months, the oak has pulled the fruit into line and provided the framework for a classic Margaret River Cabernet Merlot.

**Alc:** 14.2% v/v