

FLAMETREE WINES MARGARET RIVER CABERNET SAUVIGNON MERLOT 2013



Grape Variety / Region

66% Cabernet Sauvignon, 21% Merlot, 10% Malbec and 3% Petit Verdot. 100% Margaret River

Winemaking

Because the fruit was picked so clean we were able to tip individual parcels directly into open fermenters without putting the fruit through a traditional crusher destemmer. A portion of the fruit was also placed in static fermenters and left on skins for extended maceration. After a few days soaking on skins the wild ferment kicked in and we started plunging and doing juice pump-overs for subtle tannin extraction. All open pots were wild fermented as to obtain greater complexity and texture in the final blend.

Ferment temperatures were also maintained around 28 degrees, this is more like the ferment temperatures I'd use for a more traditional Margaret River vintage. After skin contact and inoculation for MLF the batches were pressed and transferred into new and used French oak barrels for maturation. Extended barrel maturation softens the wines and provides added complexity and structure. After 14 months in 30% new French oak the 2013 Cabernet Sauvignon Merlot was blended, lightly egg white fined and bottled.

Tasting notes

The 2013 Cabernet Sauvignon Merlot has a tremendous depth of colour with a vibrant ruby red rim that perfectly captures the wonderful qualities of the 2013 vintage. The 2013 Cabernet Sauvignon Merlot has classic varietal Cabernet fruit characteristics and fine ripe tannins. The nose is classically aromatic, showing cassis, violets and blackberry, balanced with notes of freshly dusted cocoa and dark chocolate; these are classic Wilyabrup Cabernet descriptors there is also a subtle earthy spiciness provided by the addition of 21% Merlot. The palate is fresh yet concentrated, packed with dark fruits, bitter chocolate and subtle spicy French oak characters.

The 2013 Cabernet Sauvignon Merlot has a juicy mouth feel, with fine tannins and a long savoury finish. 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. Aged in tight grained quality French oak barrels for fourteen months, the oak has pulled the fruit into line and provided the framework for this classic Margaret River Cabernet Sauvignon Merlot.

Alc: 14.0% v/v

Winemaker: Cliff Royle



