



Flametree
MARGARET RIVER

FLAMETREE WINES MARGARET RIVER CABERNET SAUVIGNON MERLOT 2014



Grape Variety

55% Cabernet Sauvignon, 30% Merlot, 13.5% Malbec & 1.5% Petit Verdot

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 de-stemmer. 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 maintained around 25-28°C. 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 12-14 months in 33% new French oak the 2014 Cabernet Sauvignon Merlot was blended, lightly egg white fined and bottled.

Tasting Notes:

The nose is typically aromatic; showing blackberry, cassis and red currants, with rich chocolate and cocoa notes. The palate shows ripe, fleshy varietal characters consistent with the warmer 2014 vintage, finishing with fine, chocolatey, slippery tannins. The varieties meld together seamlessly. Cabernet provides fragrance and structure; Merlot adds mid-palate weight and some lovely earthy notes; Malbec provides further flesh on the palate as well as ripe, sweet tannins; whilst Petit Verdot adds dark fruits and a balanced, dry finish. The oak is well integrated, lifting the fruit and completing the tannins. This is classic Margaret River Cabernet Sauvignon Merlot from a wonderful vintage, sure to provide great drinking pleasure on release or improve with cellaring for up to 10 years.

Analysis: Alc: 13.8% v/v pH: 3.61 Acidity: 5.95g/l

Winemaker: Cliff Royle