



Flametree
MARGARET RIVER

CABERNET SAUVIGNON MALBEC 2016

2016 Vintage

Moderate spring conditions at the end of 2015 helped establish a healthy fruit set and better yields than the previous two seasons. January temperatures were warm, interrupted by one rainfall event late in the month. Subsequent warm summer temperatures, together with good viticulture management helped to prevent disease. 2016 was a tricky year and the right picking time was crucial for making wines with ripe fruit flavours and mature tannins.

Vineyards

The fruit for our 2016 Cabernet Sauvignon Malbec predominantly comes from the Wilyabrup and Yallingup sub-regions. The core of the wine is from Ridge Farm vineyard on Puzey road and Wilyabrup Estate vineyard on the same road. We also included two vineyards from Yallingup; Malbec from the Brash vineyard and a parcel of juicy Cabernet from the Brushwood vineyard on Commonage Road in Yallingup.

Winemaking

All fruit parcels were selectively machine harvested before being tipped directly into open fermenters or pumped into static fermenters for a few days soaking on skins. Once the ferments kicked in, we started plunging and doing pump-overs for subtle tannin extraction. The individual batches were fermented around 18-25 degees, pressed and then transferred into new and used French oak barrels for maturation. After 12 months in 20% new French oak the Cabernet Sauvignon Malbec was blended, fined and then bottled.

Tasting Notes

The nose is typically aromatic, showing mulberry, redcurrants and even blue fruits. The palate shows ripe, fleshy varietal Cabernet fruit, some savoury Malbec characters and fine, chocolatey tannins. Cabernet provides fragrance and structure, Malbec provides further dark fruits on the palate as well as ripe, sweet tannins; whilst Petit Verdot adds violet and a balanced, dry finish. Our first Cabernet Malbec blend will provide good early drinking and also age well in the short to medium term.

Technical Specifications

Blend 70% Cabernet Sauvignon 25% Malbec 5% Petit Verdot

Alcohol 14.4%

Acidity 6.4 g/L

pH 3.59

