



Flametree
MARGARET RIVER

CABERNET SAUVIGNON 2017

2017 Vintage

2017 was a milder and later vintage than the previous 10 vintages; a year of elegant, slightly lighter-bodied wines ripe in flavour, vibrant and beautifully perfumed. Higher than average yields combined with a cooler season to achieve a long ripening period and wonderfully balanced acid retention. Although considered an atypical season for the region, it produced some outstanding wines of great aromatic prowess and femininity.

Vineyards

The fruit for our Flametree Cabernet Sauvignon predominantly comes from the Wilyabrup sub-region. The core of the wine is from Wilyabrup Estate, Fraser Gallop and Arivina Estate. We also purchased a small parcel of Cabernet from the Brushwood vineyard on Commonage Road in Yallingup. All vineyards offer some degree of north facing aspect, are grown on gravelly-loam soils and produce moderate crops with small berries and bunches; perfect for the type of concentrated flavours that are optimal for this style.

Winemaking

All fruit parcels were spent a few days soaking on skins before commencing wild ferment in pen-top vessels with strategic plunging and pump-overs for balanced tannin extraction. The individual batches were fermented around 22-25 degrees, pressed and then transferred into new and used French oak barrels for maturation. After 14 months in 42% new French oak the Cabernet Sauvignon was blended, fined and bottled.

Tasting Notes

The nose is typically aromatic, showing mulberry, redcurrants and chocolate notes. The palate shows elegant varietal Cabernet fruit in the cassis and mulberry spectrum supported by fine chocolatey tannins. Cabernet provides great fragrance, complexity and structure all in the one package. A wine that can be consumed as a young fruit driven wine or cellared with confidence over the medium term.

Technical Notes

Alcohol 13.9%

Acidity 6.05 g/L

pH 3.61

