



## EMBERS CABERNET SAUVIGNON 2018

### 2018 Vintage

2018 was a super vintage in Margaret River. The season began with even budburst after average winter rainfall and lead into a mild spring that ensured even flowering and fruit set. A moderate start to summer, with no heat extremes set up the harvest well with all varieties displaying excellent flavour intensity and bright acidity. There was an abundance of Marri blossom which meant bird pressure was practically non-existent whilst all grapes were harvested. The 2018 reds will be remembered as some of the best ever made in our relatively short 50 year history.

### Vineyards

The fruit for this wine was largely sourced from three key areas within the region; the major portion of the blend from Wilyabrup, with smaller parcels from Wallcliffe and Yallingup. The Wilyabrup portion provides mid-palate generosity, chocolate notes and lovely fine tannins. The Yallingup component gives wonderful colour, juiciness and dark fruit flavours, and the Wallcliffe portion gives beautiful Cabernet perfume and elegance.

### Winemaking

Soft extraction techniques and cooler ferment temperatures have resulted in a generously-fruited, fleshy wine with lovely lifted Cabernet Sauvignon aromatics. All batches were carefully destemmed, maintaining a high portion of whole berries. Each batch was then fermented separately before being transferred into seasoned French oak to undergo maturation for 12 months. After maturation in barrel the wine was blended, lightly filtered and then bottled.

### Tasting Notes

This is the most serious Embers Cabernet Sauvignon we've ever produced and that's a direct reflection of the quality of the 2018 vintage. The 2018 Embers Cabernet Sauvignon has loads of violets, ripe black fruits with bitter chocolate and cedar notes. This year's wine is juicier and more concentrated than previous vintages. Flavours of Satsuma plum, blackberry cassis and dark chocolate underpin this super vintage. Unashamedly full of flavour with soft ripe fruits and a fine tannin structure. Perfect for early consumption or short term cellaring now—3 years.

### Technical Specifications

<b>Blend</b>	100% Margaret River Cabernet Sauvignon
<b>Alcohol</b>	14.2%
<b>Acidity</b>	5.77 g/L
<b>pH</b>	3.68

