



DOMAINE NATURALISTE

BY BRUCE DUKES

Margaret River



Direction Range 2018 REBUS Wilyabrup | Cabernet Sauvignon

94 pts James Suckling *"From a vintage that is so highly regarded in Margaret River, this is strong on aromas of violets and blackcurrants with light cedar and spicy-oak influence. The palate has a sense of real elegance with such impressive concentration. Layered and fine-grained with bright berry and cherry flavors. Drink over the next decade."*

Rebus Cabernet Sauvignon is a wine crafted to stay true to its heritage as an icon of the Margaret River region. Since our first release in 2012, Rebus has made friends with people and proteins across Australia. An intricate tapestry of glazed cherries, violets and graphite, deftly woven into a palate laden with flavours of red currants, cacao nib and plum skin. Bristling tannin on the entry and a tensile core of liquorish, black berries and slate, culminates in a persistent and ever-changing mineral finish.

Food matching	Angus steak duck strong cheese
Variety	Cabernet Sauvignon
Maturation	40% new French oak barriques for 12 months. Mainly from the Allier and Center of France.
Winemaking	The parcels of fruit were fermented and matured separately, and after 12 months were blended before bottling based on a precise tasting profile.
Cellaring Potential	Up to 10 years, but delicious now.
Harvested	7 th April 2018
Growing Season	A long and gentle vintage weather pattern, slightly cooler than the long-term average. The fruit gained lovely perfumes and textures while maintaining a magnificent verve.
Alcohol	14% by Vol 8.3 Standard Drinks