

DOMAINE NATURALISTE

BY BRUCE DUKES





Direction Range 2017 REBUS

Wilyabrup | Cabernet Sauvignon

94 pts Walsh "Blueberry, cherry pie, charcoal, nori, sage and spice. It's medium bodied or a little above, dense and packed with dark cherry, bitter chocolate and dried herb, tannin is rich with a slate texture, Excellent. Tannin a highlight."

93 pts Suckling "... a very impressively fresh and focused feel with violets, blueberries and spiced cherries on offer, as well as a sleek, plush and fresh feel on the blueberry and plum-flavored palate."

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 quail or 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	21st April 2017
Growing Season	A long, cold and wet winter put the vines in good stead for the season to come. Moderate temperatures and constant summer breezes, along with manicured canopies led to pristine fruit. This gentle and consistent ripening in idyllic conditions has led to wines of unsurpassable fruit purity and textural drive.
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Alcohol 13.8% by Vol | 8.2 Standard Drinks