

# 2021 CABERNET SAUVIGNON MERLOT

### **VARIETIES**

Cabernet Sauvignon

#### **REGIONS**

Margaret River Great Southern

### **NUMBERS**

Alcohol 14% v/v pH 3.57 Acidity 5.6 g.lt Residual Sugar 1.4 g.lt

### 2021 MADFISH

## CABERNET SAUVIGNON MERLOT

### **TASTING NOTES**

Savoury notes of cedar spice, mint, dusty cocoa, mocha, and dried sage rise from the vibrant, red fruited core of this wine. The wine unfurls across the palate revealing flavours of ripe raspberry and red liquorice with undercurrents of chocolate and baking spices. Balanced acidity and subtle, powdery tannin play a supporting role to the earthy tones and generous red fruit at the centre of this wine. Deliciously easy to drink with a tantalising depth of flavour.

### WHEN TO DRINK AND WITH WHAT

A natural choice to pair with meals that hero local wagyu and other good quality beef. A wonderful accompaniment to a dish of mushrooms baked with butter, garlic and parmesan. Also pairs beautifully with rich tomato sugo based pasta dishes. Madfish Premium Red will always provide immediate enjoyment whilst rewarding those who wish to savour over the next 3-5 years.

### ABOUT MADFISH CABERNET SAUVIGNON MERLOT

Premium grapes from West Australia's temperate and cool grape growing regions are blended to create this wine. The traditional Bordeaux grape varieties which comprise the bulk of this wine are all well suited to the typical climatic conditions of these regions. Localised weather patterns contribute to variation in ripening cycles and harvest dates, giving rise to increased depth of flavour and complexity in the finished wine.

### **ABOUT THE 2021 VINTAGE**

Vintage 2021 was shaped in late 2020 as a great vintage with slightly lower than average rainfall over the spring period ensuring vines had good fruit set and plenty of reserves for the growing season. Warmer than average late spring and early summer allowed for good canopy growth and balanced crops, projecting healthy yields and good quality.

Moving into the ripening season the effects of a La Niña weather pattern created strong weather events that brought higher than average rainfall events. These rains freshened up canopies and reduced the need for irrigation which was welcome, especially in the Great Southern region, and even more so for late ripening varieties such as Cabernet Sauvignon. For those who could pick around the rain events there were some strong wines. Overall, this was a vintage for the well prepared and brave — MadFish was both!

