



2014 flying fish cabernet merlot

Variety: Cabernet Sauvignon 98% - Merlot 2%

Region: Margaret River 100%

Sub Region: Wilyabrup

Cellaring Potential: This wine is drinking beautifully now and will reward with careful cellaring over the next 5-7 years.

Winemaker notes

Colour: Crimson/Red

Bouquet: Redcurrant, earth and cedar.

Palate: The palate is rich and powerful showing generous mulberry and dark chocolate flavours.

A soft and supple backbone of tannin gives this Cabernet a long and precise evolution through the palate.

Winemaking

Machine Harvested fruit is delivered to the winery where it is crushed and destemmed to a fermenter. Selected yeast is added and a controlled fermentation is conducted over a 14 day period.

During fermentation the wine is pumped over the skins twice a day to facilitate colour and tannin extraction. A period of post fermentation maceration on-skins has been employed for this batch to further ameliorate and soften the tannin profile of this wine. Following fermentation and extended skin contact the wine is matured in a mix of oak barrels and tank.

After maturation the wine is assembled before a light egg fining and filtration prior to bottling.

Technical details

Alc%: 14.5%

pH: 3.58

TA: 5.9g/L

RS: Dry

