

*miles from nowhere*

margaret river

BEST BLOCKS

2008 Cabernet Sauvignon



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## tasting notes

**Appellation:** Margaret River  
**Varietals:** 100% CABERNET SAUVIGNON  
**Alc/Vol.:** 14.3%  
**Closure:** Screwcap

**Winemaking notes:** Grapes for this wine were sourced from a block of low yielding Cabernet in the heart of the Willyabrup sub-region of Margaret River. The grapes were crushed into a small open fermenter and inoculated for primary ferment. The wine was initially hand plunged three times a day, and then less frequently as alcohol volume increased. The ferment was allowed to reach as high as 30°C at the height of ferment. When the wine was almost dry it was basket pressed to a combination of new, one year old and two year old French oak barriques. The wine was inoculated for malo-lactic fermentation. The wine was allowed to mature in oak for 18 months and was raked at regular intervals. Following a light egg white fining the wine was filtered prior to bottling.

**Cellaring:** Drink now or cellar for up to 6 years.

**Appearance:** Deep red, with brick red hues.

**Nose:** Regional aromas of ripe rich berries, cassis, choc-mint and cinnamon spice.

**Palate:** A powerful yet elegant wine. Soft and rich with a full body. Well rounded tannins on the palate with rich fruit flavours and great length on the finish.

**Food:** Rack of lamb with mustard & herb crust on sauteéd vegetables.

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For more  
information and  
for all ordering,  
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