



MARGARET RIVER

ESTATE CABERNET SAUVIGNON 2008

Blend: Cabernet Sauvignon 100%
Region: Margaret River

Terroir: The fruit for this wine is from the first planting of Cabernet Sauvignon on the Clairault property. Planted in 1976 using what is known as the 'Houghton' Cabernet Sauvignon clone, this is a mixed clonal block. The site has a Nor-west facing slope with vine rows planted in a north south orientation. The soil is a deep gravel loam over calcified clay. The vines are 4-cane pruned on a lyre trellis.

The soils are nurtured through the use of only biological inputs, no synthetic fertilisers, no systemic fungicides, no insecticides, and minimal to nil tilling. Rye grasses, clovers, and natural swards are allowed to grow under the vines during the winter, dying off during the dryness of summer to form a mulch layer that suppresses weeds and retains moisture. Plant nutrition is helped through the use of composts, kelp extracts and fish emulsions. Soil life is encouraged and protected so it can play its role of breaking down organic matter, releasing nutrients and aerating the soil.

Vintage Report: The growing season got off to an early start after a reasonably good winter. Apart from one particularly destructive hail storm, the spring was mild and was followed by a typically warm dry summer. The vintage for cabernet is best characterised by a long mild autumn that allowed Cabernet Sauvignon to slowly reach physiological ripeness without excessive sugar accumulation. The 2008 vintage is generally considered as a classic Margaret River Cabernet Sauvignon vintage,

Yields: 7.3 Tonnes/Hectare (2.95 tonnes/acre)

Vinification: The fruit was hand picked on the 19th March, 2008. Fermentation on skins was carried out in 4 tonne open fermentation vessels with twice daily pump overs. The wine was pressed off skins on 27th and transferred to French oak barriques (40% new) a few days later. The wine was allowed to matured in barrel till November 2009.

Colour: Medium depth red with a good hue

Aroma: An uplifted aroma of blueberry, blackberry fruit with slight minty floral lift reminiscent of coastal salt bush. A touch of vanilla, spice and game from the oak complete the aroma.

Palate: A fine elegant palate, defined emery tannins that provide support and length ripe boysenberry and plum flavoured fruit. A beautifully balanced wine with superb length.

Cellaring:	10 – 15 years optimum
Sugar Level at Picking:	12.7 Baume
Wine pH:	3.40
Wine Titratable Acidity:	6.4 g/L
Residual Sugar:	0.2 g/L
Alcohol:	13.5 %
Bottled:	15 January, 2010
Released:	December, 2011
Winemaker:	Will Shields

