



MARGARET RIVER

CABERNET SAUVIGNON 2004

BLEND—85% Cabernet Sauvignon, 10% Cabernet Franc, 5% Merlot

TASTING NOTES

Deep red in colour. A complex aroma of ripe blackberries, dark chocolate, violets combined with hints of mint, eucalyptus and vanillin. The oak is well integrated and supporting the fruit. The palate shows great purity of fruit flavour, with fine grained tannins that contains and tightens the textures. Dark chocolate and coffee flavours intermingle with rich blueberry flavours. Great length and a solid structure will ensure a long life for this wine.

WINEMAKING NOTES

A week of warm weather towards the end of March ensured the Cabernet reached full tannin ripeness with good weight and strong ripe varietal flavours. Overall 2004 was an excellent year for red wine in Margaret River, albeit on the bigger more robust side of normal. The grapes for this wine were all fermented in 5 tonne open fermenters with some going on to receive extended skin maceration which provides an increased tannin structure required for long term cellaring. Barrel maturation in French oak barriques was extended to 24 months due to the increased weight and depth of fruit of the 2004 vintage.

WINEMAKING DATA

Sugar Level at Picking: 13.2 -13.8 Baumè
Wine Titratable Acidity: 6.61
Alcohol: 15%

Wine pH: 3.43
Wine Residual Sugar: 0.33
WINEMAKER—Will Shields

ACCOLADES

SILVER International Wine Challenge 2008
BRONZE Decanter 2007 World Wine Awards
BRONZE The Royal Melbourne Wine Show 2007
BRONZE The Royal Adelaide Wine Show 2007

★★★ Winestate Magazine March/April 2007 (Regional)

Top 100 The West Magazine—Ray Jordan's Winter Reds June 2007

"The wines from this Margaret River Producer have now achieved greater consistency across the board and this one is a beauty. Typical Margaret River cabernet with blackcurrant black olive and some cabernet leafiness. A little for the chocoholics in there, too."

4.5 (unbeatable/fine drop) Herald Sun—Paddy Kender—June 2007

"It's worth tracking down the latest '06 dry whites released by Margaret River Winery Clairault. The semillon sauvignon blanc blend (\$22) and the straight sauvignon blanc (\$22) are fine examples of varietal and regional style. But at the same price, I reckon the '04 cabernet is marginally better value. Typical blackberry fruits with hints of dried leaves and chocolate; well-integrated French oak and fine dry tannins; good length and satisfy ing. Enjoy now or cellar for five years."

★★★★ James Halliday Australian Wine Companion 2008 (87/100)
"Medium-bodied; clear-cut varietal fruit in a slightly forbidding mode; black fruits and dark olive flavours."

★★★★ Food & Wine Magazine Ireland Nov 07

91/100 Huon Hooke—The Sydney Morning Herald | Sept 07

"TOP AUSSIE RED - The cheapest cab of three from this reborn Margaret River outfit and great value. Classic regional green bean and black-currant aromas; deep, fleshy and concentrated. Good ripeness and backbone. Now to six years. Food: Roast Lamb."

Review The Independent—UK—Jan 08

"This a Western Australian take on the Margaux style with a sweet vanilla fragrance and powerfully intense opulent cassis fruit."

★★★ Decanter Magazine—February 2009

"Soft, mature, but positive nose of blackberries and prunes. Rounded, velvety, with forest-fruit flavours. Mature, softened tannins, with a hint of mint on the finish. From 2009."

