

HAMELIN BAY TASTING NOTES



2013 RESERVE CABERNET SAUVIGNON

Deep dark red centre with a pink red hue.

Wonderful brambly fruit with beautifully integrated cedar, hard to decipher from a complex array of fruit characters and secondary cigar box and chocolate notes. Fermentation in barrel fermenters has added an extra dimension to this.

Seamless, rich and long; the palate is impeccably balanced, with a beautifully rich feel and a controlled moderate weight that runs from front to back and finished long with chewy fine tannins. This is an amazing drink now and should blossom over the medium term.

TECHNICAL NOTES

Variety: 85% Cabernet Sauvignon 15% Malbec
Source: 100% Five Ashes Vineyard, Karridale
Margaret River
Alcohol: 13.9%
Ph: 3.73
TA: 5.65 g/L
Sweetness: Dry, 0.2 g/L
Oak: Barrel matured in French Oak barriques for
18 months; 33% new
Bottled: October 2014

