

# HAMELIN BAY TASTING NOTES

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## 2017 CABERNET SAUVIGNON

Colour: a deep red centre surrounded by a maroon hue.

Bouquet: black current, mulberry and dried bay leaf and cedar. Gentle mocha oak with camphor and subtle dried herbs

Palate: medium bodied with fine linear tannins and fresh acidity. Mulberry fruit, vanillin oak and earth. Long perfumed finish.

### TECHNICAL NOTES

Variety:	86% Cabernet Sauvignon, 9% Merlot, 5% Malbec
Source:	Five Ashes Vineyard, Margaret River
Alcohol:	14.0%
Ph:	3.45
TA:	6.3 g/L
Sweetness:	Dry, 0.6 g/L
Oak:	18 months in 100% French oak, 25% new.
Bottled:	September 2018

