



ring·bolt

MARGARET RIVER

CABERNET SAUVIGNON 2014



“In Margaret River, the 2014 vintage stands without peer for Cabernet Sauvignon.”

- Peter Gambetta, Winemaker

vintage conditions

The 2014 vintage continues the unbroken run of excellent growing seasons. Above average winter rains followed by a dry spring was perfect for flowering resulting in good fruit set. The dry and warm weather conditions during the berry development period from late November onwards with cool night temperatures provided the near perfect ripening conditions.

tasting comments

The wine is deep crimson red, it opens with classical Margaret River Cabernet Sauvignon fresh varietal notes of bright berried fruits, briar and sea spray, followed with wafts of chocolate and mocha and finishes with subtle spiced oak aromas. The medium to full bodied palate shows cherry and satsuma plum characters leading to a fruit-sweet mid palate of chocolate and mocha, finishing with defined tannins. The wine is elegant and shows great length of flavour and a well structured palate line. Enjoy now or cellar for eight to ten years.

Angus beef topped with chargrilled garlic marron - steak and lake.

terroir/site

The grapes for this wine are grown on a small selection of sites, most being around the Margaret River's flagship Wilyabrup sub-region close to the Indian Ocean.

The soil types are either sandy or laterite gravel soils, both restrict vine yields. There are a range of aspects and soil types through our vineyard sites, the variances and selective blending provide Ringbolt with much of its complexity.

technical information

Variety: Cabernet Sauvignon
Vintage: 2014
Region: Margaret River
Harvested: 17th March to 7th April 2014
Oak: Matured for 17 months in French oak Hogsheads & Barriques (52%, 1% new), American oak Hogsheads & Barriques (48%, 10% new).
Alc/Vol: 14.5%



Suitable for vegans and vegetarians.

www.ringbolt.com