



ring·bolt

MARGARET RIVER

CABERNET
SAUVIGNON
2015



“The 2015 Margaret River vintage continued the unbroken run of excellent growing seasons.”

- Heather Fraser, Winemaker

vintage conditions

The 2015 Margaret River vintage continued the unbroken run of excellent growing seasons. An unusually dry winter was followed by a cool spring, with early summer rains giving the vines much needed water. Above average temperatures in February led to beautiful Cabernet flavour development and ripeness. Harvest occurred at the same time as the previous two seasons.

tasting comments

Deep with a bold crimson red colour and purple tints. The nose has rich aromas of black cherries and cassis, with forest floor characters to finish. The wine opens with a lively and intense blackberry compote, progressing to rich dark chocolate characters and finishing with succulent tannins that continue the experience long after the wine has left your mouth. Enjoy now or cellar for eight to ten years.

Angus beef fillet topped with chargrilled garlic marron - what the locals refer to as steak and lake; or enjoy with roasted root vegetables, brown rice and caramelised onions.

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

technical information

Variety: Cabernet Sauvignon
Vintage: 2015
Region: Margaret River
Harvested: 26th March to 3rd April
Oak: Matured for 11 months in American oak Hogsheads & Barriques (62%, 10% new), French oak Hogsheads & Barriques (38%, 2% new).
Alc/Vol: 14.5%

