

ring·bolt

MARGARET RIVER

CABERNET
21 Barriques
SAUVIGNON

2010



“Near to perfect as could be hoped for”.

That’s how our viticulturist described the Margaret River growing season in the lead up to the 2010 vintage.

There were enough winter rains to soak the soil and spring conditions during flowering were mild, allowing exceptional fruit set. The summer was warm and dry, ripening the fruit steadily.

The grapes had excellent colour, great concentration of flavour and fully ripened skins.

winemaking/viticulture

The vineyard in the Wilyabrup region was planted in 1970 with premium Cabernet Sauvignon vines. The vines are dry-grown and low cropped. The grapes are hand picked and de-stemmed to open fermenters. Maceration was vigorous with regular flooding of the skins giving controlled extraction of colour and tannin. After pressing, the finished wine is matured for around 16 months in French oak 225 litre barriques, 50 percent of them new.

tasting comments

The colour is crimson black. The bouquet is savoury with briar, woodsmoke and earthy truffle counterpoint. The palate is expressive and opening with black currant cassis and red fruits yielding to notes of dark chocolate, forest floor and stylish oak. Tannin is balanced with the fruit, never dominating; the flavours of the wine linger and continue to delight.

This wine is one to contemplate and enjoy with mature cheddar and good friends.

terroir/site

The vineyard is planted north-south on a buck-shot gravel ridge a few kilometres inland from the Indian Ocean. Margaret River’s maritime climate, coupled with well drained soils, has brought the region great recognition for outstanding Cabernet Sauvignon; the Wilyabrup sub-region being the ultimate expression.

vintage information

Winemaker: Peter Gambetta

Harvested: April 11, 2010

Oak: Matured for 16 months in 21 new (50%) and one-year-old French oak barriques

Alc/Vol: 13.0%

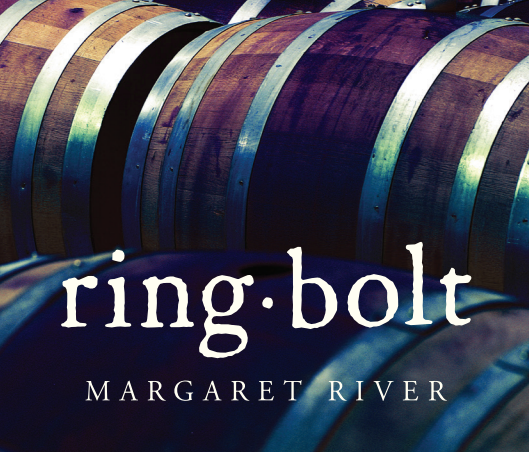
Total acid: 6.0

pH: 3.56



Suitable for vegans and vegetarians.

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- Super premium single vineyard Margaret River Cabernet
- Very highly regarded single vineyard (planted 1970) in the Wilyabrup region
- Dry-grown and low cropped vines
- Small wine make (21 barriques)

"Bright crimson-purple; an altogether distinguished Margaret River cabernet with all the flavour intensity expected of the region, but also with a certain lightness of foot that makes the wine a sheer pleasure right now, and will continue to do so for another decade-plus."

95 POINTS

★★★★★

James Halliday, Wine Companion Magazine, June/July edition 2014

"Dark fruit flavours are accented by ample amounts of charred oak, but the fruit ultimately wins out. The result is a very drinkable, silky textured wine with a long, toasty finish. Drink now-2020."

91 POINTS

Joe Czerwinski, Wine Enthusiast, 01 September 2013

"Winemaker Peter Gambetta was so impressed by this parcel that this new label was born from the 21 barriques produced. It's focused and structured, powered by intense blackcurrant fruit and graphite-fine tannins."

95 POINTS

Tyson Stelzer, Wine Business Magazine, October 2013