



ring·bolt

MARGARET RIVER

CABERNET
21 Barriques
SAUVIGNON

2011



“The Margaret River region experienced an outstanding 2011 vintage.”

- Peter Gambetta, Winemaker

winemaking/viticulture

This vineyard in the Wilyabrup region was planted in 1970 with superior Cabernet Sauvignon clones, the vines are dry-grown and low cropped. The grapes are hand picked and de-stemmed into 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 16 months in French oak 225 litre barriques, 25 percent of them new.

tasting comments

The colour is full deep crimson. The bouquet shows intense exotic spices, red cherry and briar. The palate is full bodied with bright plush fruit - lingering while the tannins dance in tune with the fruit. The wine shows beautiful synergy and balance.

This wine is one to enjoy with a rich beef and red wine pie.

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: March 27, 2011

Oak: Matured for 16 months in 21 barriques. 25% in new, 53% in one year old and the balance in older French oak barriques.

Alc/Vol: 14.0%



Suitable for vegans and vegetarians.

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