



ring·bolt

MARGARET RIVER

CABERNET
21 Barriques
SAUVIGNON

2012



“2012 continues the extraordinary run of outstanding vintages in Margaret River.”

- 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 barriques, 35 percent of them new.

tasting comments

Deep magenta in colour. Intense aromas showing a meld of blueberry, musk, forest leaf litter and a touch of star anise. The palate opens with fresh red fruits building on a platform of ripe grape tannins to a savoury spice finish. The wine is outstanding now and with careful cellaring will improve over the next 10 years.

Enjoy with flame grilled rib eye steak or chestnuts and porcini mushrooms with a side of roast root vegetables, drizzled with South West WA truffle oil.

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 12, 2012

Oak: Matured for 16 Months in new French oak barriques (35%), one year old French oak barriques (9%), balance in older French oak barriques.

Alc/Vol: 14.5%



Suitable for vegans and vegetarians.

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