



HANDPICKED™
WINES

2015 Brindle Vineyard – Cabernet Sauvignon

- Elegance and class
- Iron fist in a velvet glove
- Bayleaf, tarragon, and fresh black currants



SEASON

Inclement weather at flowering during October and November, including cold night time temperatures and rainfall led to low yields across the region. Berry development was hampered by wet and very windy conditions in spring and early summer. Disease pressure was minimal although bird pressure occurred as a consequence of the delayed blossoming of Marri flowers.

From early March an autumn weather pattern set in with the passing Cyclone Olwyn, the region experienced some rain with cooler night time temperatures.

This effectively extended the ripening period for red wine varieties quite nicely giving them more hang time to enhance fruit development flavour profiles with softer tannin levels arising as a consequence.

WINEMAKING

Handpicked in April in fine, warm conditions. Fermented in open fermenters with hand plunging and drain-and-return as required. Matured in the finest new and old French barriques.

TASTING NOTE

Select parcels from mature vines and an outstanding vintage combine to make this special wine with ripe blackberries and cassis balanced by savoury bay leaf, driving tannin and spicy oak.

REGION

Brindle Vineyard, in the Wilyabrup area of Margaret River wine region, is just inland from the wild shores of the Indian Ocean, which brings soothing cool breezes in summer. Between the vineyard and the sea is a rocky outcrop that holds a clue to the history of the Earth itself - a granite belt formed in the Precambrian supercontinent, Rodinia, when what is now India was joined to this corner of Western Australia. This ancient geology gives the area its soils of decomposed granite with coffee rock and iron stone.

The vines were planted in 1998 and are trained on VSP trellis. Recent innovations in the management of this premium vineyard have centred on sustainable practices that increase the overall biodiversity and health of the vineyard. These include the application of compost and compost teas, strategic planting of legumes and other beneficial crops between rows and a parallel reduction in the use of chemical sprays.

Food Match

Braised beef short ribs, grilled rib eye steak, roast lamb, aged Cheddar cheese.

Wine Style

Elegant & refined

Service

Temperature
14-18°C

Cellar Potential
2035

