



'ALEXANDER'S VINEYARDS'
FRANKLIN TATE ESTATES
MARGARET RIVER



2017
CABERNET SAUVIGNON

Appellation: Margaret River

Varietals: Cabernet Sauvignon

Alcohol: 14.0%

Closure: Screwcap

Winemaking Notes: The fruit for this wine is sourced from a vineyard in Wilyabrup. The grapes were picked by taste for optimum ripeness. Fermentation was conducted in stainless steel vats between 22 - 28°C with selected parcels being held on skins for a period of time to develop tannin structure. Post fermentation the must was pressed to a combination of new and old French oak barriques. The wine was matured in small oak vessels for approximately 15 months before being individually selected for the final blend. Once blended the wine received a light fining to soften the palate and improve tannin structure; filtered then bottled.

Oak: Approx. 15 months

Cellaring: Drink now or cellar 3-5 years.

Appearance: Bright purple red core with a deep purple hue.

Nose: This wine exhibits aromas of bright dark and red fruits with hints of cinnamon spice and savoury leafy eucalypt, mint characters.

Palate: The full-bodied palate is generous with flavours of blackberry and raspberry complemented with cedar oak. Supple tannins provide a nice length with a persistent berry fruit finish.

Food Pairing: Braised Venison with rosemary and lemon mash and steamed seasonal vegetables.

Contains Sulphites. Finned with the aid of egg and milk products, traces may remain.