



'ALEXANDER'S VINEYARDS'
FRANKLIN TATE ESTATES
MARGARET RIVER

2016
CABERNET SAUVIGNON

Appellation: Margaret River

Varietals: Cabernet Sauvignon

Alcohol: 14.4%

Closure: Screwcap

Winemaking Notes: 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 is pressed to a combination of new and old French oak barriques. The wine matured in these small oak vessels for approximately 15 months before being individually selected for the final blend. Once blended the wine received a light protein fining to soften the palate and improve tannin structure.

Oak: Approx. 15 months

Cellaring: Drink now or cellar 3-5 years.

Appearance: Medium to deep red with a deep purple hue.

Nose: This wine shows aromatic red fruits, mint, spice and savoury leafy eucalypt characters and a hint of dark chocolate

Palate: Complex pretty fruits with flavours of blackberry and raspberry are complimented with toasty oak. The mid palate has fine grained tannins, which gives length and finesse to the wine.

Food Pairing: Rack of lamb crusted in herbs with roasted winter vegetables.

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

