



Cartwheel

2003 Cartwheel Cabernet Sauvignon – Margaret River

TASTING NOTE

This balanced, carefully crafted Cabernet Sauvignon is a vibrant dark cherry red. The nose unleashes powerful blackcurrant, ripe black cherry and cedar aromas supported by dark chocolate, coffee bean and tobacco characters. The subtle influence of spicy, charry oak is also present on the nose. The palate displays its cool climate roots with considerable charm. The tight but elegant palate structure supports blackcurrant, cracked black pepper, cocoa and mocha flavours and the finish is long and balanced with firm, fine-grained tannins.

VITICULTURE

Margaret River is one of Australia's most famous wine regions, renowned for producing exceptional aromatic whites and world-class red wines. The Margaret River wine region is focused around the Margaret River Township, which is located 250km South-West of Perth on a large peninsula of the West Australian coast. Margaret River has a temperate maritime climate typified by long, dry summers and moderate but very wet winters. Rising only to an elevation of 90m, the soils are well-drained sandy loams over water retentive clay loams, eliminating the need for supplementary watering in summer. The region is renowned for iconic Cabernet Sauvignon that powerfully captures the essence of the Margaret River but matures gracefully. The 2003 vintage was warm and dry, producing rich, ripe fruit with intense, concentrated flavour.

WINEMAKING

Winemaking practices that allowed the unique varietal and regional fruit characters to shine through were used. After harvesting, the fruit was fermented on skins for seven days in static fermenters. During this time regular pump overs were used to extract the colour, flavour and tannin from the skins. After fermentation was complete, the wine was pressed into seasoned and new French and American oak for maturation. After 18 months maturation, the wine was carefully assessed before blending and bottling.

SUGGESTED FOOD

Enjoy with crispy skin barbeque duck fillets or grilled eye fillet steak and creamy pepper mashed potatoes.

CELLARING

Enjoy now and experience the obvious regional and varietal fruit flavours or enjoy over the next six years for more mature characters.

TECHNICAL DETAILS

Harvest Date: March 2004, pH: 3.11, Total Acidity: 6.32 g/L, Residual Sugar: 2.7 g/L, Bottling Date: January 2005.

