


MANTRA
MARGARET RIVER

2014 Cabernet Sauvignon

Sourced from an old single vineyard estate in the heart of Wilyabrup, picked and de-stemmed before wild ferment in open bins. Tank-pressed to new and aged French oak (20% new), and matured for 22 months with one racking. Final blend composed in December 2015 before bottling unfinned, unfiltered. Familiar, undoubtedly Margaret River Cabernet, yet with the light touch and elegant rawness/freshness of lo-fi winemaking.

Blackcurrant leaps from the glass, but the scents go deeper into forest berries, dense satsuma plum and briary, earthy funk, intense dark chocolate, mocha and a dash of dark spices and bay leaf. Cedary blackfruits dominate the palate, but you will find rich, dark chocolate, liquorice, red & blue berries, a heady mix of eastern spice. Firm (yet fine) tannins follow the length of the palate, structural acidity holds it together, and a dusting of graphite oak to round it all out. Medium weight yet densely flavoured.

 Drink with rich/rare red meats, hearty stews, tomato-based pasta and pizza.

Technical Information

Harvest:	March 27th, 2014
Bottled:	January 2016
Alcohol:	14.1%
TA:	6.18g/l
pH:	3.51
Fermentation/ Maturation:	Wild ferment in open bins Maturation – 22 months in French oak (20% new)
Vineyards:	Single vineyard site in the Wilyabrup sub-region
Soil:	Free-draining lateritic soil, sandy gravel
Elevation:	60m
Planted:	1985
Rainfall:	1100mm
Region:	Margaret River

Awards and Accolades

new release, not yet submitted

