

AMATOVINO

2014 'muse 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 one new and one aged French barriques, and matured for 22 months with one racking. Final barrel selection composed in December 2015 before bottling unfinned, unfiltered. Familiar, undoubt-edly 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.

Technical Information

Harvest:	March 27th, 2014
Fermentation/ Maturation:	Wild ferment in open bins Maturation – 22 months in French oak (20% new)
Bottled:	January 2016
Alcohol:	14.1%
TA:	6.18g/l
pH:	3.51
Production:	40 dozen
Vineyard:	Single vineyard site in the Wilyabrup sub-region
Soil:	Free-draining lateritic soil, sandy gravel
Elevation:	60m
Planted:	1985
Rainfall:	1100mm
Region:	Margaret River

