



FERMOY
ESTATE

— MARGARET RIVER —

Cabernet Sauvignon



Vintage: 2016

Varietals (%S): 95% Cabernet Sauvignon; 3% Merlot; 2% Shiraz

Appearance: Rich dark red with black tints.

Aroma: Aromas of blackcurrant, black olive and bay-leaf with lifted notes of coffee bean, cocoa and cedary oak spice.

Palate: Medium to full-bodied, this wine shows an array of blue and black fruit sweetness on the mid-palate, with classical cassis and blueberry notes to the fore. Savoury notes of roasted meats, cooking herbs and coffee grinds combine with oak notes of dark chocolate and graphite to add depth and complexity. A refreshing blueberry acid line provides poise and length, while an array of fine tannin provides structure and form.

Oak Detail: 18 months maturation in a combination of new (30%) and seasoned French oak barriques.

Cellaring: Tannins are plentiful – providing a structural framework to the wine and ensuring good cellaring potential of 8-12 years, however they are sufficiently matured to allow for immediate enjoyment.

Alcohol Volume: 14.0%

Acidity: pH 3.7 TA 5.7 g/L

Residual Sugar: 0.4 g/L

Awards:

Gold – 2018 Margaret River Wine Show; 2018 Halliday Cabernet Challenge

Blue Gold – 2018 Sydney International Wine Show

Silver – 2018 Royal Sydney Wine Show

Bronze – 2018 Royal Perth Wine Show; 2018 Wine Show of WA; 2018 Australian Small Winemaker's Show.