

miles from nowhere

MARGARET RIVER

BEST BLOCKS

2016 CABERNET SAUVIGNON

Appellation: Margaret River

Varietals: Cabernet Sauvignon

Closure: Screwcap

Alcohol: 14.5%

Winemaking notes: Best Block grapes for this wine were sourced from our low yielding vineyard of Cabernet Sauvignon in the Wilyabrup sub-region of Margaret River. The grapes were crushed into small open and stainless steel fermenters and inoculated for primary ferment. The wine was initially plunged three times a day, and then less frequently as alcohol volume increased. The ferment was allowed to reach as high as 30°C at the height of ferment. The wine spent a minimum of 5 days on skins once dry before being pressed to a combination of new, one year old and two year old French oak barriques. The wine was inoculated for malo-lactic fermentation. The wine was allowed to mature in oak for 18 months and was racked at regular intervals. The best barrels were selected and blended then the wine was lightly fined with egg white and filtered prior to bottling.

Oak: Predominantly new French Oak

Cellaring: Drink now or cellar for up to 6 years.

Appearance: Deep red core with a brick red hue.

Nose: Bright fruit aromas of rich ripe berries, blackcurrant and violets are interlaced with choc-mint, cinnamon spice & biscuit oak.

Palate: A well rounded and seamlessly elegant tasting experience beginning with noticeably rich yet soft fruit intensity of cassis and dark berries. Full bodied with elegant notes of choc-mint and a slight savoury layer of sage and dried herbs combine brilliantly with the velvety fruit. The integrated dusty tannins and balanced acidity provide a great length of flavour on the finish.

Food Pairing: Lamb shanks braised in herbs, mustard and cumin, served with broccoli and butternut squash on a bed of couscous.

Allergens: Contains Sulphites. Fined with the aid of egg and skim milk products. Traces may remain.



www.milesfromnowhere.com.au

