



2015 Cabernet Sauvignon

Alcohol label %: 13.8 | ending in: 2030

Growing Conditions

This wine is produced from Cabernet Sauvignon parcels planted in 1978 and 1982. Alongside our Shiraz vines planted back in 1978, the Cabernet Sauvignon grapes are the oldest parcels on our family vineyard just 10km east of the actual Margaret River in Western Australia.

Cabernet Sauvignon grapes are one of the world's most recognisable and best-loved red wine grapes varieties. It is particularly grown in the Bordeaux region of southwest France, which has a very similar climate to that of the Margaret River. In fact Margaret River Cabernet Sauvignon wines are the most produced variety from the wine region.

Aging

We are excited to offer you this Margaret River Cabernet Sauvignon aged in French oak barrels for 18 months then allowed to develop in the bottle before releasing.

Appearance

A deep red garnet.

Nose

Leafy, plum & mulberry. The cassis, cedar and bay leaf aromas have a silken whisper, growing and evolving.

Palate

Juicy with ripe red plums & dark chocolate, silky with subtle tannins, good length with a robust finish.

This is a pretty smart Margaret River cabernet, playing fruit, tannins (yes) and oak off against each other right from the word go. A medium-bodied palate, superfine tannins bowing to the grace and richness of the long palate.

Food Pairing

UMAMU Estate Cabernet Sauvignon with Spiced Red Wine Braised Short Ribs, the beef ribs have an intensely rich meaty flavour with hints of spice, wine and orange



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which pair well with the robust tannin and plummy flavours of the Cabernet Sauvignon - see website for recipe.

