



PRODUCER PROFILE

Estate owned by: Hill-Smith Family
Winemaker: Heather Fraser
Estate founded: 2001
Region: Western Australia
Country: Australia

Ringbolt 21 Barriques Cabernet Sauvignon 2012

WINE DESCRIPTION

As treacherous as it is beautiful, Western Australia's rugged southwest coastline is littered with shipwrecks - the wreck of the Ringbolt being one of them. Sunk in the late 1800s in what is now known as Ringbolt Bay, located on the southern tip of the Margaret River wine region, adjacent to Cape Leeuwin. It is at Ringbolt Bay where the Southern and Indian Oceans merge and their invigorating waters lap at the edge of the Margaret River wine region.

The vineyard is planted north-south on a buck-shot gravel ridge a few kilometres inland from the Indian Ocean. Margaret River's maritime climate, coupled with well drained soils, has brought the region great recognition for outstanding Cabernet Sauvignon; the Wilyabrup sub-region being the ultimate expression.

This vineyard in the Wilyabrup region was planted in 1970 with superior Cabernet Sauvignon clones, the vines are dry-grown and low cropped. The grapes are hand picked and de-stemmed into open fermenters, maceration was vigorous with regular flooding of the skins, giving controlled extraction of colour and tannin. After pressing, the finished wine is matured for 16 months in French oak barriques, 35 percent of them new.

TASTING NOTES

Deep magenta in colour. Intense aromas showing a meld of blueberry, musk, forest leaf litter and a touch of star anise. The palate opens with fresh red fruits building on a platform of ripe grape tannins to a savoury spice finish.

FOOD PAIRING

Enjoy with flame grilled rib eye steak or chestnuts and porcini mushrooms with a side of roast root vegetables, drizzled with South West WA truffle oil

VINEYARD & PRODUCTION INFO

Vineyard name:	Wilyabrup
Soil composition:	buck-shot gravel, free draining soils
Elevation:	50-600 feet
Average Wine Age:	various
Certified Organizations:	ISO14001; Entwine Australia
Sustainability Certification:	EPA Accredited Sustainability Licence

WINEMAKING & AGING

Varietal composition:	100% Cabernet Sauvignon
Fermentation container:	open fermenters
Malolactic fermentation:	Yes
Fining agent:	Vegan
Type of aging container:	Barriques
Type of oak:	French
Length of aging before bottling:	16 months

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.5
Residual sugar:	0.9 g/L
Acidity:	6.5 g/L