



PRODUCER PROFILE

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

Ringbolt Cabernet Sauvignon 2017

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 grapes for this wine are grown on a small selection of sites, most being around the Margaret River's flagship Wilyabrup sub-region, close to the Indian Ocean. The soil types, either sandy or laterite gravel soils, both restrict vine yields. There are a range of aspects and soil types through our vineyard sites, and these variances and selective blending provide Ringbolt with much of its complexity.

The growing season started slowly after a wetter than normal winter that extended through spring and into summer with accompanying cool conditions. This long, even ripening period was perfect for the development of fine and complex flavors in the grapes. The result is a delicious and very classic Cabernet Sauvignon from Margaret River.

TASTING NOTES

Medium crimson to ruby red in color. The nose offers layers of intensely flavored ripe forest berries infused with tobacco leaf and cassis, with a hint of brooding cedar oak. The medium bodied palate displays an abundance of bright berries with a spicy mid palate freshness. A fine expression of Cabernet Sauvignon from a cool vintage that yielded soft luscious tannins and a long fresh finish. Enjoy now or cellar for eight to ten years.

FOOD PAIRING

Enjoy with ribeye steak topped with chargrilled shrimp; or roasted root vegetables, brown rice and caramelised onions.

VINEYARD & PRODUCTION INFO

Vineyard name:	Multiple Vineyards
Soil composition:	sands or laterite gravels
Elevation:	50-601 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:	Stainless steel tanks
Malolactic fermentation:	Yes
Fining agent:	Vegan
Type of aging container:	Barriques and Hogsheads
Age of aging container:	1 year and older
Type of oak:	American, French and Hungarian
Length of aging before bottling:	8 months

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.5
Residual sugar:	0.2 g/L
Acidity:	6 g/L