



## PRODUCER PROFILE

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

## Ringbolt Cabernet Sauvignon 2015

### 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 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.

Harvest occurred about 10 days earlier than the previous three seasons.

Matured for 11 months in one year and older American oak barriques (55%), French oak barriques (45%)

### TASTING NOTES

Dark crimson in colour, this Ringbolt opens with classical Margaret River Cabernet Sauvignon fresh varietal notes of bright berry fruits, briar and sea spray, followed with enticing wafts of chocolate and mocha, finishing with subtle spiced oak aromas.

The medium to full-bodied palate shows cherry and satsuma plum characters leading to a fruit-sweet mid palate of chocolate and mocha, finishing with defined tannins.

### FOOD PAIRING

Enjoy with Angus beef topped with chargrilled marron - what the locals refer to as steak and lake; or roasted root vegetable, brown rice and caramelised onions.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Multiple Vineyards
Soil composition:	sands or laterite gravels
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:	Stainless steel tanks
Malolactic fermentation:	Yes
Fining agent:	Vegan
Type of aging container:	Barriques
Age of aging container:	1 year and older
Type of oak:	French and Hungarian
Length of aging before bottling:	11 months