



# ROSABROOK

MARGARET RIVER WINES

## CABERNET SAUVIGNON 2007

**WINEMAKER'S NOTE:** The colour is opaque mauve, dark centre with deep red on the edge. Aromas of ripe plum and mocha fruits, with a hint of vanillin oak, complex and classical. A whiff of sawdust complexity reveals some barrel ferment. The palate is ripe and soft with fine rich plum and spice flavours at the beginning leading to a rich and generous mouth filling middle palate. The finish is deep with fine tannins and a long persistent finish in classical Margaret River style.

**VINTAGE CONDITIONS:** The earliest vintage ever in Margaret River, driven by above average temperatures across the growing season rather than any single extreme, all varieties ripened without issue. Probably one of the great red vintages, and there are some stand-out Cabernets.

**VINEYARDS:** Drawn from our best sites and our best patches, consisting of fine gravel over ironstone and deeper schist from northern Margaret River.

**VINIFICATION:** Picked at optimum ripeness, the fruit was put into open top steel fermenters; hand plunged daily and fermented with natural yeasts. After seven days, the rough wine was pressed off skins and 50% run to new American and French oak barriques, with the balance completing fermentation in steel. The wine was matured then racked from oak to final blend, undergoing further bottle maturation prior to release.

VARIETAL:	Cabernet Sauvignon
ALCOHOL:	14.5%
TOTAL ACIDITY:	5.9 g/l
PH:	3.50
RESIDUAL SUGAR:	Dry
WINEMAKER:	Brian Fletcher
CELLARING:	Medium - long term



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