

ring·bolt

Margaret River Cabernet Sauvignon 2008

Defined by the Indian and Southern oceans, the Margaret River wine region enjoys a temperate, maritime climate providing wonderful conditions for growing superior Cabernet Sauvignon. In just a short period of time, Margaret River has established an enviable reputation for the wines of this renowned variety.

As treacherous as it is beautiful, Western Australia's rugged south-west coastline is littered with shipwrecks. The wreck of the Ringbolt is one of them, sunk in the late 1800s in the vessel's namesake Ringbolt Bay, at the Southern end of the Margaret River wine region, adjacent to Cape Leeuwin. ring.bolt Cabernet Sauvignon is a fine example of both region and variety.



WINEMAKING / VITICULTURE

Most of the vines for the Ringbolt Cabernet Sauvignon are trained on a vertically shoot positioned trellis. The grapes were crushed and de-stemmed to a combination of rotary and static fermenters. A vigorous fermentation at elevated temperatures was encouraged. The wine completed both primary and malolactic fermentation in tank and was allowed to settle then racked off lees to barrel where it was matured for 13 months.

The 2008 Ringbolt Cabernet Sauvignon is mid to full depth in colour, showing a purple-crimson hue. The nose displays fully ripened fruit with red berries, curry leaf, cassis and oak barrel spiciness. This wine is generous and inviting, opening to plush red fruits building to a full mid palate fleshiness then leading to a complex meld of fruit, briar and edgy tannins. This modern styled Cabernet and, though the palate sensations are long, they are refreshing.

Enjoy with Tapas!

VINTAGE CONDITIONS

In 2008, the West Australian region of Margaret River enjoyed an early spring which prompted an early budburst. Follow-up wet and windy conditions reduced fruit set so crops were lower than hoped for. In November, the weather pattern changed and Margaret River was favoured by mild dry condition through to vintage so the fruit that was harvested was of outstanding quality and fruit intensity. The mild conditions allowed an orderly harvest with grapes being picked at their optimum by the winemakers.

VINTAGE INFORMATION

Vintage	2008
Region	Margaret River
Winemaker	Peter Gambetta
Harvested	March & April 2008
Treatment	Matured for 13 months in American oak Hogsheads & Barriques (80%, 25% new oak), French oak Hogsheads & Barriques (20%, 1% new oak)
Alc/Vol	14.5%
Total Acid	6.3 g/L
pH	3.48
Cellaring	The wine will drink at its best from now to seven years.

