

Fraser Gallop

ESTATE

MARGARET RIVER

2013 Magnum Parterre Cabernet Sauvignon



Varieties: 85% Cabernet Sauvignon, 6% Petit Verdot, 4% Merlot, 3% Malbec, 1% Cabernet Franc.

Tasting note: Impressive crimson hue with depth and moderate intensity. There is a sense of restraint with gentle savoury notes - bay leaf and a suggestion of earthiness. The fruit profile leans toward black fruit with elements of blackcurrant, dark plums, and a note of cedary oak. It is multi-layered, saturating the palate with flavour, yet has a sense of weightlessness. The tannins are fine but firm, the oak refined and unimposing, the finish – neat, pure and long.

Alcohol: 13.5%

pH: 3.52

Total Acidity: 6.1g/L

Residual Sugar: 0.3g/L

Harvest Date: March 2013

Oak: 18 Months in 40% new French oak barriques

Bottling Date: November 2014

Cellaring Potential: Eminently drinkable now but will develop further complexity for up to 15 years.

2013 VINTAGE

Good spring rains refilled the sub-soil profile and calm conditions allowed even flowering and fruit set across all varieties. Until the last week in November, when a significant storm had an impact. As a result of nature assisting with fruit thinning, the yields were low but of high quality for 2013.

WINEMAKER COMMENTS

The inspiration for the Parterre Cabernet Sauvignon has been taken from some of the great wines of Bordeaux. The aim is to make a wine that allows the fruit to shine, complement it with oak whilst maintaining great structure and finesse.
