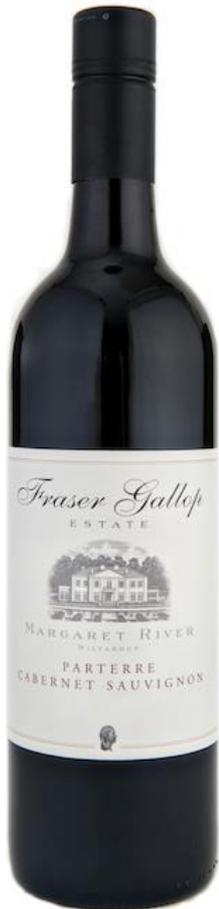


Fraser Gallop

ESTATE

MARGARET RIVER

2016 Parterre Cabernet Sauvignon



Varieties: 85% Cabernet Sauvignon, 7% Petit Verdot, 4% Malbec, 4% Cabernet Franc.

Tasting note: A beautiful dense ruby red colour. Lovely aromatics of cherry pie, boysenberry, blackcurrant, violets and brand new leather. There is a jubeyness with fleshy boysenberry and dark cherries but also a dry finish too. Layers of flavour wash over the mouth but also words like elegance and finesse and complexity are evoked when tasting this wine.

Alcohol: 14%

pH: 3.50

Total Acidity: 6.2g/L

Residual Sugar: 0.4g/L

Harvest Date: March 2016

Oak: French oak, with one third new from selected Bordeaux cooperages

Bottling Date: November 2017

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

2016 VINTAGE

After good early winter rains the rainfall eased off to become drier in the later half and into spring warmer than average til mid November. Then the rains returned in December, which ended up being cooler on average than November, an unusual occurrence to say the least. The weather returned to normal through Christmas period until the second week of January where we got a deluge of rain over 3 days getting around 100mls over that period and way over the usual monthly average of 14.5mls. This had an immediate effect of recharging the dry sub-soils and the Cabernet kept the green leaves till late into the season and these leaves working meant for higher sugar levels and higher acidities. There was a little more rain in late February but this had little effect on affecting quality and then some more rain 27th March by that time the Cabernet Sauvignon was safely in the winery. Cabernet Sauvignon Bé ranged 13.5 -14.3 and tannins surprisingly more prevalent in this years wines. The anthocyanin levels a bit lower than 2015 due to the sub soil moistures being higher.
