

MAD FISH

WESTERN AUSTRALIA

2013 MadFish Premium Red

Varieties

54% Cabernet Sauvignon

35% Merlot

Remaining 11% comprised of:

Cabernet Franc

Sangiovese

Petit Verdot

Shiraz

Regions

60% Margaret River

23% Geographe

17% Great Southern



The Vintage

As ever, the weather across the south west of Western Australia presented few challenges, resulting in excellent red & white wines. After a winter of sufficient rain, the spring to autumn period was continuously warm to hot, dry and characterised by less than average summer precipitation or humidity.

An added bonus to the benign harvest conditions was the explosion of native blossom which sated the otherwise grape-loving, resident bird populations. The wines produced from the 2013 vintage are full of ripe fruit flavours, bright acidity and supple tannins.

Vineyards and Regions

Premium grapes from Western Australia's cool climate grape growing regions are blended to create this wine. The traditional Bordeaux grape varieties which comprise the bulk of this blended wine are all well suited to the established climatic conditions of these regions, while localised weather patterns which contribute to variation in growing and ripening cycles and harvest dates give rise to increased depth of flavour and complexity in the finished wine.

Winemaking

Madfish Premium red is a modern blend of six traditional grape varieties and is crafted to produce a wine with a complete palate profile. After crushing, the grapes are fermented in stainless tanks with traditional pump over to help extract colour, tannin and flavour. Maturation in French oak barriques for 8 months produces a wine packed full of ripe fruit flavours and savoury oak tannins.

Tasting Notes

This deep ruby red wine initially bursts with aromas of blue and black berries, dark chocolate, and coffee. Delve a little deeper and subtle hints of sage, mint, leather and savoury clove spice are revealed. Intense flavours of rich dark berries, redcurrant, and stewed plums rouse the palate, which are supported by a juicy acidity, fine tannins and delicate layers of black olive, dried bay leaf, and mocha notes.

A vibrant wine with bags of fruit, limbering tannins, well integrated acid and a lasting finish.

Cellaring

Madfish Premium Red will always provide immediate enjoyment while rewarding those who want to observe and admire its development over 3-5 years.

Food matching

A versatile wine which complements meat based dishes across many cuisines. Also great with hard cheeses. Try with confit silverside with root vegetable mash and English spinach.

Technical Data

Alcohol 14% v/v

pH 3.63

Acidity 5.3 g/l

Residual sugar 0.8 g/l

MadFish Wines

Margaret River and Denmark, Western Australia

www.burchfamilywines.com.au