

# MAD FISH

WESTERN AUSTRALIA

## 2014 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

The 2014 vintage from the south west of Western Australia was yet another great vintage and extends the succession of highly rated vintage since 2007.

The typical weather pattern of sufficient yet below average winter rainfall; a blustery and impulsive spring followed by a warm, dry summer, set the stage for a promising outcome. Whilst noticeable, the native marri blossom was not enough to sate the resident bird populations and netting of vineyards is now embedded in the annual grape growing cycle.

### 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 wine are all well suited to the typical climatic conditions of these regions. Localised weather patterns contribute to variation in ripening cycles and harvest dates, giving 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 extract colour, tannin and flavour. Maturation in French oak barriques for 8 months produces a wine packed full of ripe fruit flavours and supple oak tannins.

### Tasting Notes

Deep, dense ruby and garnet in colour with characteristic Cabernet aromas of black and blue berry fruits and freshly rubbed dry herbs. The palate is rich and fleshy from the Merlot contribution, with juicy blackberry, fresh mushrooms and floral notes. Ripe open-knit fruit tannins are well integrated with the use of fine grain French oak.

### Cellaring

Madfish Premium Red will always provide immediate enjoyment whilst rewarding those who wish to savour over the next 3-5 years.

### Food matching

Steak and caramelised onion on ciabatta with watercress and mustard.

### Technical Data

Alcohol 14.5% v/v

pH 3.5

Acidity 5.8 g/l

Residual sugar 0.9 g/l

MadFish Wines

Margaret River and Denmark, Western Australia

[www.burchfamilywines.com.au](http://www.burchfamilywines.com.au)