2000 Madfish Cabernet Sauvignon/Merlot/Cabernet Franc

Blend

Cabernet Sauvignon	57%
Merlot	28%
Cabernet Franc	15%

Region

Great Southern	60%
Margaret River	25%
Pemberton	15%

Technical Notes

The 2000 growing season was dominated by the influence of two cyclones that formed in the far North tropical regions of Western Australia. The tail end of the cyclones brought significant rainfall to the south of the state but in a highly unpredictable pattern with vineyards separated only by a few kilometers experiencing drastically different conditions. One vineyard in the Great Southern was deluged with 120ml of torrential rain in a day ruining the entire grape crop while two vineyards nearby received little or no rainfall and produced outstanding fruit. Margaret River again demonstrated its high viticultural reliability escaping unscathed from the dark swirling skies that passed overhead towards the south-east.

Fruit for this wine was selected from the three premium grapegrowing regions of Western Australia. Great Southern and Margaret River are acknowledged as premium Cabernet Sauvignon producers albeit of different styles. The Great Southern produces medium intensity Cabernet Sauvignon with earthy complex characters and wonderful textures from ripe tannin. Margaret River produces more intensely fruity wine; rich and fleshy. Pemberton provided the bulk of the Merlot, aromatic and fleshy it provides important sweetness to the mid palate.

Cabernet Franc was sourced from both the Great Southern and Pemberton for its intense aromatics and fruity early palate.

Fermentation was in small open topped stainless steel vessels with cap management by twice daily pumpover to develop the colour and tannin. The resultant wine was matured in 100% French oak barriques for approximately 10 months. The barriques were predominantly one and two year old with only a small amount of new oak. The objective is to produce a soft yet structured wine with no obvious dominant oak character.