

MAD FISH

2002 MadFish Cabernet Sauvignon/Merlot/ Cabernet Franc

Varieties
Cabernet Sauvignon
70%
Merlot 17%
Cabernet Franc 13%

Regions
Great Southern/
Blackwood/
Margaret River



Technical Notes This traditional blend of three classic grape varieties is designed to produce a wine with a complete palate profile. Cabernet Sauvignon is structurally the strongest variety with good flavour in the early and late part of the taste spectrum backed up by fine tannin. Merlot has less flavour persistence than Cabernet Sauvignon but has wonderful mid palate fleshiness giving a sweet fruit centre to the wine. Cabernet Franc is highly aromatic providing a very attractive addition to the bouquet as well as contributing to the flavour early in the palate profile.

The 2002 growing season was very good throughout the South-West of Western Australia with moderate temperatures producing fruit with full physiological ripeness; rich flavour characteristics and soft mature tannin structure.

The grapes were sourced from the top three-grapegrowing regions in Western Australia giving a complex array of regional characters. Fermentation in open topped vessels with traditional pump over cap management produced a wine with loads of fruit flavours and background tannin providing structure without astringency. Maturation in French oak barriques for 10 months adds further complexity and structure without dominating the fruit.

Tasting Notes This wine displays medium intensity blood red colour with a dense centre reflecting the quality of the fruit from the 2002 vintage. The nose is generous with fully ripe, intensely aromatic berry fruits typical of the Cabernet family of grape varieties. There are hints of minty aromas derived from a relatively cool season and spice which may be oak derived. The palate is soft, full and fleshy with the Cabernet Sauvignon providing the greatest flavour input with the Merlot contributing the mid palate density. Oak and tannin are integral components of all good red wine, and in the 2002 MadFish Premium Red these facets combine to produce a soft and generous finish without gripping astringency

Cellaring The wine will benefit from 6 to 8 months maturation to allow the fruit to emerge; secondary characters will develop over a 2 to 5 year period.



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Margaret River and Denmark, Western Australia

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