

MAD FISH

2004 MadFish Cabernet Merlot Cabernet Franc

Varieties

Cabernet Sauvignon 61%

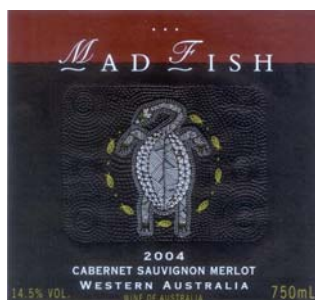
Merlot 30%

Cabernet Franc 9%

Region

Margaret River

Great Southern



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 grapes were sourced from Margaret River and the Great Southern; the two premium grape producing regions of Western Australia both of which are noted especially for the quality of the Cabernet family of grapes.

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

The 2004 MadFish Premium Red is a brilliant dark cherry red of great density. The nose displays aromatic berry fruits typical of the Cabernet family of grape varieties with cassis, plum and chocolaty characters. The palate is full and fleshy with lashings of sweet berry fruits. The wine is driven predominantly by the essential power of the Cabernet Sauvignon component of the blend with support roles from the Merlot and Cabernet Franc. Oak and tannin are integral components of all good red wine, in the 2004 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.



MADFISH WINES

Margaret River and Denmark, Western Australia

Email: madfishwines@hpw.com.au Web: www.madfishwines.com.au