

# MAD FISH

## 2006 MadFish Cabernet Merlot Cabernet Franc

### Varieties

63% Cabernet Sauvignon

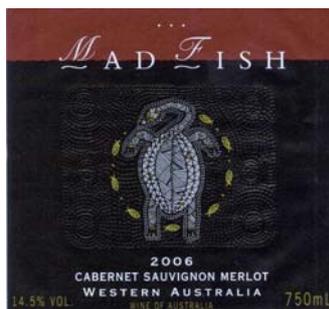
24 % Merlot

9% Cabernet Franc

4% Petit Verdot

### Region

Great Southern/  
Margaret River/  
Geographe



### Technical Notes

This traditional blend of classic grape varieties is designed to produce a wine with a complete palate profile. Cabernet Sauvignon is the structurally 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. Petit Verdot has small berries which contribute colour and structure to the blend with firmer tannins.

The grapes were sourced predominantly from the Great Southern and Margaret River; 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 and static 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 2006 MadFish Cabernet Sauvignon Merlot Cabernet Franc is a brilliant dark cherry red of great density. The nose displays aromatic dark berry fruits typical of the Cabernet family of grape varieties with cassis, mulberry and some dried herb characters. The palate is medium bodied and elegant with ripe berry fruits and well balanced acid and oak. The wine is driven predominantly by the essential power of the Cabernet Sauvignon with the Merlot coming to the fore in the cooler 2006 vintage to add flesh and weight. Oak and tannin are integral components of all good red wine; in the 2006 MadFish Cabernet Sauvignon Merlot Cabernet Franc these facets combine to produce a soft and generous finish with fine drying tannins.

### 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](mailto:madfishwines@hpw.com.au) Web: [www.madfishwines.com.au](http://www.madfishwines.com.au)