

MAD FISH

2008 MadFish Cabernet Sauvignon Merlot

Varieties

68% Cabernet Sauvignon

22 % Merlot

10% Cabernet Franc

Region

Margaret River/
Great Southern/
Geographe

Alc: 13.6%

Residual Sugar: 0.6g/L

pH: 3.44



Technical Notes

Premium grapes were sourced for this exciting blend from Margaret River, the Great Southern and Geographe regions of Western Australia; three grape producing regions of Western Australia which are noted for the production of quality Cabernet grapes. Following crushing of the grapes, fermentation took place in stainless tanks with traditional pump overs to help extract colour, tannin and flavour. The wine was then pressed direct to French oak barriques for 8 months maturation to produce a wine packed full of ripe fruit flavours, supported structurally by savoury oak tannins.

The wine is a traditional blend of three classic Bordeaux grape varieties and is designed to produce a wine with a complete palate profile. Cabernet Sauvignon is the backbone of the wine being the strongest structurally with rich dark cassis flavours, elegant tannins and acidity to give the wine great length. The Merlot in the blend is the sweet essence of the wine, balancing the masculine meaty structure of the Cabernet Sauvignon with its plumpness and juicy fruit flavours. And finally, the Cabernet Franc is used in the blend as the variety contributes beautiful aromatics to the wine's bouquet.

Tasting Notes

The 2008 MadFish Cabernet Sauvignon Merlot has a bright dark crimson red colour with great intensity. The wine jumps from the glass with aromatic black cherry, blueberry and chocolate characters. These aromas continue though on to the palate with complexing flavours of roasted coffee beans, mulberries and savoury dusty tannins. The palate is rich and mouthfilling with seamless oak and well balanced acidity. The wine represents the hallmarks of Margaret River Cabernet from the 2008 vintage.

Cellaring

The wine will benefit from 6 to 8 months maturation in bottle to allow the fruit to emerge; secondary characters will develop over a 2 to 5 year period when stored under optimum cellaring conditions.



MADFISH WINES

Margaret River and Denmark, Western Australia

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