



2011 MadFish Premium Red

Varieties

- 46% Cabernet Sauvignon
- 40% Merlot
- 7% Tempranillo
- 3% Pinot Noir
- 2% Cabernet Franc
- 2% Petit Verdot

Regions

- 60% Margaret River
- 36% Great Southern
- 4% Geographe



Technical Notes

Premium grapes from Western Australia's premium grape growing regions are blended to create this wine. After crushing, the grapes are fermented in stainless tanks with traditional pump over to help extract colour, tannin and flavour. Maturation in French oak barriques for 8 months produces a wine packed full of ripe fruit flavours and savoury oak tannins.

The wine is a modern blend of six traditional 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 remaining varieties contribute beautiful aromatics to the wine's bouquet.

Tasting Notes

The 2011 MadFish Premium Red is a deep crimson red. On the nose is clean & intense with notes of aromatic black cherries, violets and creamy dark chocolate. The palate is generous & offers immediate gratification. The blend of these six varieties gives a complex palate with rich, vibrant notes of black fruits, savoury dusty tannins, a slight sweetness of strawberries & hints of eucalyptus lent by the Margaret River Cabernet Sauvignon component.

Cellaring

The wine will benefit from 6 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.

Food matching

Red meat predominant dishes, such as Lamb al asador with chimichurri and kumara wedges.

Analysis

Alcohol 14% v/v pH 3.48 Acidity 5.4 g/lit Residual sugar 1.1 g/lit

