



2012 MadFish Cabernet Sauvignon Merlot

Varieties

70% Cabernet Sauvignon

16% Merlot

Remaining 14% comprised of
Cabernet Franc, Sangiovese,
Shiraz, Petit Verdot

Regions

55% Margaret River

32% Great Southern

13% Geographe



The Vintage

The 2012 growing season in the south west of Western Australia was favourable for the production of great wine. After a winter of sufficient rain, the spring to autumn period was continuously warm to hot, dry and characterised by less than average summer precipitation or humidity.

An added bonus to the benign harvest conditions was the explosion of native blossom which sated the otherwise grape-loving, resident bird populations. The resulting red wines show an abundant and rich array of varietal expressions which are layered and pure.

Vineyards and Regions

Premium grapes from Western Australia's cool climate grape growing regions are blended to create this wine. The traditional Bordeaux grape varieties which comprise the bulk of this blended wine are all well suited to the established climatic conditions of these regions, while localised weather patterns which contribute to variation in growing and ripening cycles and harvest dates give rise to increased depth of flavour and complexity in the finished wine.

Winemaking

Madfish Cabernet Sauvignon red is a modern blend of six traditional grape varieties and is crafted to produce a wine with a complete palate profile. 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.

Tasting Notes

The colour is a rich deep ruby and leads you to an enticing nose brimming with succulent dark berry fruits supported by hints of raspberry, mocha, savoury spice and rosemary. The palate offers great vibrancy and depth of flavour – black and blue berries, redcurrants, plum compote and roasted chestnuts mingle with alluring coffee and cocoa and a minty earthiness. Supple tannins allow this wide array of flavours to enliven and excite the mid palate and then linger on the finish. A wine of eminent approachability, with great integration and structure.

Cellaring

Madfish Cabernet Sauvignon Red will always provide immediate enjoyment while rewarding those who want to observe and admire its development over 3-5 years

Food matching

A versatile wine which complements meat based dishes across many cuisines. Also great with hard cheeses. Try with Confit Silverside with root vegetable mash and English spinach

Technical Data

Alcohol 14% v/v

pH 3.59

Acidity 5.8 g/l

Residual sugar 0.9 g/l

