

# Flametree

# EMBERS

## CABERNET SAUVIGNON 2020

### Where was the fruit from?

The fruit for this wine was sourced primarily from three key areas within the region, most from Wilyabrup, with smaller parcels from Wallcliffe and Yallingup. The Wilyabrup fruit provides mid-palate generosity, chocolate notes and lovely fine tannins. The Yallingup fruit gives wonderful colour, juiciness and dark fruit flavours, and the Wallcliffe fruit adds the beautiful Cabernet perfume and elegance.

### How did we make it?

Soft extraction techniques and cooler ferment temperatures have resulted in a generously-fruited, fleshy wine with lovely lifted Cabernet Sauvignon aromatics. All batches were carefully destemmed, maintaining a high portion of whole berries. Each batch was then fermented separately before being transferred into seasoned French oak to undergo maturation for 12 months.

### What's it like?

The 2019 Embers Cabernet Sauvignon is abundant with violets, ripe black fruits with bitter chocolate and cedar notes. Flavours of Satsuma plum, blackberry cassis and dark chocolate underpin this super vintage. Unashamedly full of flavour with soft ripe fruits and a fine tannin structure. Perfect for early consumption or short term cellaring now.

### Tech Specs

Blend	100% Cabernet Sauvignon
Alcohol	14.00
Acidity	5.90
pH	3.61

