Flametree
MARGARET RIVER

SRS WILYABRUP CABERNET SAUVIGNON 2023

Vintage 2023

The 2023 vintage in Margaret River was extended yet highly rewarding. Optimal, dry conditions and the absence of climatic or disease pressures created a moderate season ideal for steady, even ripening across all varieties. Fruit quality was outstanding, showing remarkable delicacy and elegance, with yields around 6% above the five-year average. A benchmark year for both whites and reds—one of the great vintages of the modern era

Vineyard

Fruit was sourced from the renowned Wilyabrup subregion of Margaret River, harvested from Mark and Tanya Jolliffe's vineyard at the corner of Pusey and Metricup Roads. This small Cabernet parcel sits on an east to north-east–facing gravelly slope, with characteristically "bony" surface soils over gravel and quartz subsoils. The block is planted to old Houghton clone cuttings originally sourced from the famed Moss Wood vineyards, contributing depth and regional typicity to the fruit.

Winemaking

Selectively harvested fruit was sorted and transferred to a small open fermenter. After a brief cold soak, fermentation commenced with a Bordeaux yeast strain. Gentle pump-overs were used throughout to promote soft tannin extraction and aeration. Ferment temperatures were maintained around 26°C, finishing near 28°C before pressing. The wine was then matured for 14 months in French oak barriques (40% new, Bordeaux coopers), building structure, depth, and fine-grained tannins

Tasting Notes

The 2023 SRS Cabernet Sauvignon is a benchmark example of classic Margaret River Cabernet. The nose is layered with ripe blackcurrant and dark mulberry, complemented by subtle notes of graphite and fine cedar. The palate is dense yet poised, delivering pure cassis fruit, silky but persistent tannins, and a finish of exceptional length and finesse. While approachable in its youth, this wine will reward careful cellaring for 15 years or more.

Technical Specifications

Blend Cabernet Sauvignon 98%, Malbec 2%
Alcohol 14.2 %v/v
Acidity 6.25 g/l
pH 3.52