



Flametree
MARGARET RIVER

EMBERS CABERNET SAUVIGNON 2024

2024 Vintage

The 2024 vintage was warm, dry and early. The warmest Spring in memory, together with below-average rainfall, led to early flowering, quick veraison and a very early harvest which commenced in January. With no rainfall and sustained warmth most fruit ripened without any issues. The Marri blossom was phenomenal, keeping bird pressure at bay. Despite the early start and warm, consistent conditions, the fruit quality is beyond expectations. 2024 will be remembered for offering wines with plenty of fruit power.

Vineyards

Fruit for the 2024 Embers Cabernet Sauvignon was sourced from a 26-year-old dry grown vineyard planted to the Houghton clone (Moss Wood origin). The site features deep gravelly sandy loam over clay, providing excellent drainage with good moisture retention. Vines are own rooted, cane pruned, and planted at 2m x 2.5m spacing with north-south row orientation on a south-east aspect. Low yields of 4.4tonnes per hectare delivered small berries, concentrated flavours and fine tannin structure. The resulting fruit showed classic blackcurrant aromatics, depth, structure and strong varietal definition.

Winemaking

Gentle extraction and cool fermentation have shaped a vibrant, generously fruited Cabernet Sauvignon with fleshy texture and lifted aromatics. Fruit was carefully destemmed with a high percentage of whole berries retained, enhancing freshness and varietal purity. Individual parcels were fermented separately and matured for 12 months in seasoned French oak, resulting in a polished and balanced finish.

Tasting Notes

The 2024 Embers Cabernet Sauvignon is vibrant, expressive and beautifully composed, showing lifted berry aromatics with notes of blueberry, blackberry and cassis, complemented by subtle hints of cedar and fine spice. The palate is bright yet generous, revealing pure varietal Cabernet fruit with excellent balance, freshness and depth. Fine-grained tannins provide elegant structure and a smooth, seamless finish, while the vibrant fruit character remains the hallmark of this wine. Drinking beautifully now, the 2024 Embers Cabernet Sauvignon will continue to reward careful cellaring over the medium term

Technical Specifications

Blend	100% Cabernet Sauvignon
Alcohol	14.0%
Acidity	6.14 g/L
pH	3.5

