

ring·bolt

Margaret River Cabernet Sauvignon 2007

Defined by the Indian and Southern oceans, the Margaret River wine region enjoys a temperate, maritime climate providing wonderful conditions for growing superior Cabernet Sauvignon. In just a short period of time, Margaret River has established an enviable reputation for the wines of this renowned variety.

As treacherous as it is beautiful, Western Australia's rugged south-west coastline is littered with shipwrecks. The wreck of the Ringbolt is one of them, sunk in the late 1800s in the vessel's namesake Ringbolt Bay, at the Southern end of the Margaret River wine region, adjacent to Cape Leeuwin. ring.bolt Cabernet Sauvignon is a fine example of both region and variety.



WINEMAKING / VITICULTURE

The nose is typical of cool climate Cabernet Sauvignon showing attractive complex aromas of dark chocolate, briar and dry forest leaf litter. The palate opens with an attack of bright berry fruit and mocha yielding to fuller satsuma and creamy oak flavours; grainy tannin balances the fruit and supports the medium bodied structure. The finish is lingering with both the tannin and fruit making an equal contribution.

VINTAGE CONDITIONS

Ringbolt's 2007 vintage in Margaret River was one of the earliest, starting on the 9th of March and was completed by the 30th. A wet winter was followed by a warmer than average spring providing an excellent opening to the season for vine growth. Good rainfall after flowering with warm, mild conditions favoured the development of healthy fruit with full colour, rich berry flavours and ripe tannins.

VINTAGE INFORMATION

Vintage	2007
Region	Margaret River
Winemaker	Peter Gambetta
Harvested	March 2007
Treatment	Matured for 11 Months in American oak Hogsheads & Barriques (75%, 3% new oak), French oak Hogsheads & Barriques (25%, 2% new oak)
Alc/Vol	14.5%
Total Acid	6.5 g/L
pH	3.51

