



ring·bolt

MARGARET RIVER

CABERNET SAUVIGNON 2018



“Near perfect Cabernet Sauvignon ripening conditions for vintage 2018 in Margaret River.”

- Heather Fraser, Winemaker

vintage conditions

Above average winter rains followed by a dry spring were perfect for flowering. The dry, warm weather conditions during berry development from late November onwards combined with cool night temperatures provided near perfect Cabernet Sauvignon ripening conditions.

tasting comments

A bold crimson red in colour with magenta hues. The nose has rich aromas of black cherries and cassis with forest floor characters. The wine opens with a lively and intense blackberry compote, progressing to the rich, dark chocolate characters and finishing with succulent tannins that continue the experience long after the wine has left your mouth. Enjoy now or cellar for eight to ten years.

Enjoy with Angus beef fillet topped with garlic poached marron (what the locals refer to as steak and lake), or roasted sweet potato, onion and brown rice risotto.

terroir/site

The grapes for this wine are grown on a small selection of sites, most being around the Margaret River's flagship Wilyabrup sub-region, close to the Indian Ocean.

The soil types, either sandy or laterite gravel soils, both restrict vine yields. There are a range of aspects and soil types through our vineyard sites, and these variances and selective blending provide Ringbolt with much of its complexity.

technical information

- Region:** Margaret River
- Harvested:** March & April
- Oak:** Matured for 11 months in new American oak barriques (6%), balance in one year and older American and French oak barriques and hogsheads).
- Alc/Vol:** 14.0%



LANGTON'S TROPHY - for Wine of Show

SEGUIN MOREAU TROPHY - for Red Wine of Show

SWAT WINERY EQUIPMENT SPECIALISTS TROPHY - for Best Cabernet Sauvignon