



ring·bolt

MARGARET RIVER

CABERNET SAUVIGNON 2020



*“All the classic aromas of Margaret River
Cabernet Sauvignon in a deliciously elegant wine”*

- Heather Fraser, Winemaker

vintage conditions

The growing season started with an unusually dry winter followed by a warm spring. Early summer rains gave the vines much needed moisture before above average temperatures in late January. This led to beautiful Cabernet flavour development in smaller berries that were full of flavour. Harvest was about ten days earlier than the previous three seasons.

tasting comments

Deep crimson in colour. Classic Margaret River Cabernet Sauvignon with aromas of berry fruits, briar and sea spray followed by notes of chocolate. The medium to full-bodied palate has defined tannins with displays of cherry and plum. The wine is elegant and well-structured showing great length of flavour.

Enjoy with Angus beef fillet topped with garlic poached marron (what the locals refer to as steak and lake), or char-grilled kale with brown rice and onions.

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: 13 - 30 March 2020
Oak: Matured for 11 months in new American oak barriques (6%), balance in one year and older American and French oak barriques.
Alc/Vol: 14.0%
Cellaring: Enjoy now or cellar for eight to ten years.

