



BUTLER CREST

Margaret River

Cabernet Sauvignon



Variety 95% Cabernet Sauvignon 5% Merlot

Region Margaret River-Wilyabrup sub region

Vintage 2009

Colour Deep garnet red

Oak Maturation 18 months in a selection of French oak fine grained barriques from selected forests. 50% new oak with 30% 1 year old and 20% 2 year old barrels. The Merlot is barrell fermented and then aged in 500 liter puncheons.

Aroma Lifted red berry and cedar

Palate Ripe classical Cabernet fruit flavours come to the fore. It has sinewy fine tannins with beautifully balanced oak in support. This is impeccably well structured with a long lingering finish.

Winemaking Each parcel of fruit is gently crushed and transferred into small open fermenters. Heading down boards keep the cap submerged for better skin contact. The fermenters are temperature controlled to provide optimum conditions. Gentle extraction is achieved by the draining of wine from the skins and returning back over. Wine is then transferred to French oak barrels for maturation.

Typical Analysis 13.8% Alcohol

Food Matching Barbecued meats, Beef dishes, Hamburgers, Lamb Chops. Chocolate and Strong flavoured cheeses.