



ring·bolt

MARGARET RIVER

CABERNET SAUVIGNON 2021



"A fine expression of varietal definition from a cool vintage that yields soft, luscious tannins and a long, fresh finish."

- Heather Fraser, Winemaker



vintage conditions

The growing season started slowly after a wetter than normal winter that extended through spring into summer. The accompanying cool conditions provided long, even ripening that was perfect for the development of fine, complex flavours. Low yields produced small, intensely flavoured berries resulting in a delicious and very varietal Margaret River Cabernet Sauvignon.

tasting comments

Crimson in colour. The nose is classic Cabernet Sauvignon from Margaret River. Layers of intensely flavoured ripe forest berries infused with tobacco leaf, blackcurrant, seaspray and a hint of brooding cedar oak. The medium-bodied palate revels in bright berries and a spicy mid-palate freshness. A fine expression of varietal definition from a cool vintage that yields soft luscious tannins and a long, fresh finish.

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: March - April 2021

Oak: Matured for 9 months in new French oak hogsheads and barriques (4%), balance in one year and older American and French oak barriques.

Alc/Vol: 13.5%

Cellaring: Enjoy now or cellar for eight to ten years.



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