

## 2016 CABERNET SAUVIGNON

The 2016 Frog Belly Cabernet Sauvignon was sourced from several select parcels of fruit across Margaret River. With a cooler than average end to vintage the early season canopy manipulation to let more sunlight onto the grapes paid dividends with elegant wines with full fruit flavour.

The 2016 Frog Belly Cabernet Sauvignon has been matured on French oak for 10 months and has integrated and balanced oak and fruit flavours. A deep vibrant hue and aromas of blackcurrant and blueberry with subtle vanilla oak, the palate is persistent with mouth-watering fruit and silky tannins in abundance.

<b>Viticulturist</b>	Glen Harding
<b>Variety</b>	Cabernet Sauvignon 100%
<b>Fruit source</b>	Margaret River
<b>Cellaring</b>	While the wine has the potential to cellar for 3 years, it is ready to be enjoyed now.
<b>Oak</b>	French.
<b>Colour</b>	Rich dark red with vibrant violet hues.
<b>Aroma</b>	A powerful hit of ripe berry fruits with nuances of vanillan oak on the nose.
<b>Palate</b>	Attractive yet powerful example of Margaret River Cabernet. Medium palette weight with great length and a clean persistent berry fruit finish. Soft and supple tannins give a wine of finesse rarely seen at this price point.
<b>Alcohol</b>	14.5%
<b>PH:</b>	3.62
<b>TA</b>	6.09 g/L
<b>G + F</b>	0.30 g/L

