



ROBERT BOWEN

2012 Robert Bowen Margaret River Cabernet Sauvignon *Ray Jordan Wine Guide: 97/100 points*

"My objective with this wine was to demonstrate in my own style the potential of Cabernet Sauvignon from the northern vineyards of the Margaret River wine region. This wine represents the culmination of 39 vintages working with this variety in Western Australia. Making this wine was very rewarding and I am very happy with the result."

Robert Bowen

Vintage Conditions

In 2012 we experienced a mild to wet spring, followed by a warm, dry summer. Ideal ripening conditions with even day temperatures produced healthy canopies carrying medium yields. This vintage provided intense fruit flavours showing bright cassis and dark plum.

Vineyard

A beautiful vineyard of almost two hectares planted on Wilyabrup soils on the border of the Wilyabrup / Yallingup sub regions of Margaret River. The vines are dry grown and cane pruned using minimal chemicals. The fruit is hand harvested and moved only a short distance to the winery.

Winemaking Notes

Grapes were hand picked at dawn and fermented in small open-top fermenters. Wild yeast from the 162 year old cellar was allowed to initiate primary fermentation, following which the wine was run straight to oak barrels for malo-lactic fermentation. Barrel selection was paramount. After minimal handling and 20 months in oak, the wine was bottled in November 2013.

Technical Analysis

Variety: Cabernet Sauvignon
PH: 3.6 • TA: 5.79 • ALC: 14.5
Oak: New and second year French oak
Maturation: 20 months
Production: Approximately 300 cases per annum
Distribution: Private Buyers, Fine Dining Restaurants,
Premium Wine Outlets

