



HOWLING WOLVES 2014 CABERNET SAUVIGNON

PERFECT WITH



BEEF



SEARED
TUNA



ROAST DUCK



GRILLED
VEGETABLES



HARD CHEESE

TASTING NOTES



A deep red with a bright ruby **hue**. The wonderfully complex **fragrance** is layered with blueberry and blackcurrant, floral violet notes and mocha oak nuances. The **palette** is lush with rich dark fruits, a berry coulis tang and floral lines counterpointing the influence of French oak maturation and the fine-grained tannin, stretching long and relaxed. Exceptional poise and persistence.

VINTAGE & STYLE NOTES

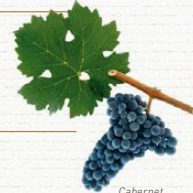
A brilliant late ripening ensured the 2014 vintage in Wallcliffe a place amongst the region's best. The grapes were harvested in the cool of the morning, minimising oxidation. Pre-ferment cold soaking ensured a fuller mid palate weight, darker intense colours and optimum fermentation. The wine was then kept on skins for up to 20 days ensuring fine tannins and early colour and flavour integration. Maturation in French oak barrels followed, with the fruit taking centre stage and the oak adding structure, and complexity.

ALC VOL: 14.5% | Drinking now - 5 years

www.howlingwolveswines.com.au

VARIETALS

100% Cabernet
Sauvignon



*Cabernet
Sauvignon*

MARGARET RIVER WESTERN AUSTRALIA

Despite its size, the Margaret River wine region produces just 3% of the nation's grapes but is the source for production of more than 20% of Australia's premium wines.

SUB REGION

YALLINGUP

HOWLING
WOLVES AT
RIVENDELL
ESTATE

MARGARET
RIVER TOWN

WALLCLIFFE
Fruit

