

## CUVEE D ELEVAGE MATRIX MARGARET RIVER | 2016

**COLOUR**  
 Dark Ruby

**NOSE**  
 Blueberries, potpourri and summer berries dart across, introducing darker flavours of glazed plums and freshly ground coffee.

**PALATE**  
 Red and blue fruits with hints of violets on the entry, with a dark coating tannin with flavours of wet slate and fine fruit structure to balance. Finish of yet more blue and black fruits.

**WINEMAKING**  
 Various parcels of fruit made up the 2016 Matrix were all picked, destemmed and lightly crushed separately and based on their own individual ripeness. Fermentation begins with rigorous pump-overs. The wine was then gently separated from the skin and transferred to French Oak barriques, to complete fermentation.

**FOOD PAIRING**  
 Slow roasted beef, steak.

### QUICK NOTES:

**WINEMAKER:**  
 Bruce Dukes

**ALC:** 13.9%

**GRAPE VARIETY:**  
 40.04% Cabernet Sauvignon  
 20.00% Merlot  
 19.99% Cabernet Franc  
 19.97% Malbec

**TITRATABLE ACIDITY:** 6.0 g/l

**PH:** 3.59

**CELLAR POTENTIAL:**  
 Best Before 2030

**GROWING AREA:**  
 Margaret River, WA

**OAK:** French 42% new  
 Nadalie & St Martin

**MATURATION:**  
 18 months

**RRP:** \$100.00

