



## 2016 Domaine Naturaliste Morus Cabernet Sauvignon

Our finest cuvee of Cabernet Sauvignon from the heart of Margaret River. A single vineyard selection of the prized “Roche clone” planted in 1978 and then another section in 1982. These fully mature and majestic vines are some of the oldest in the region, planted by the second wave of winegrowing pioneers. The gravelly soils of the vineyard are flanked by the dominant native hard wood trees named Jarrah. Jarrah trees are a favourable and exact biological indicator that the site is ideally matched to Cabernet Sauvignon.

Fruit expression from this site includes violets, cassis and mulberry. Indeed, mulberry is a very attractive fruit character which is a unique part of the terroir expression of Margaret River Cabernet. This cuvee is named to reflect this unique mulberry character; *Morus australis* being the genus and species name for the mulberry tree.

**ALCOHOL:** 13.5% by Vol | 8.0 Standard Drinks

**FOOD MATCHING:** Grilled Argentinian beef ribs | any good cut of red meat | strong cheese

**WINEMAKING:** The fruit was harvested based on achieving a balance of tannin and flavour ripeness while maintaining fruit freshness.

**MATURATION:** 55% new barrels until the wine has achieved its own harmony, which was 14 months. The barriques are primarily from forests in the Center of France, Troncais and a touch of Bertrange. The wine then enjoys another year in bottle before release.

**CELLARING POTENTIAL:** Will mature gracefully for 15+ years