



PRODUCER PROFILE

Estate owned by: Jeff and Amy Burch
Winemaker: Janice McDonald
Total acreage under vine: 492
Estate founded: 1986
Winery production: 1,920,000 Bottles
Region: Western Australia
Country: Australia

Cabernet Sauvignon 2016

WINE DESCRIPTION

Picturesque Madfish Bay is located in the remote southern corner of Western Australia. The bay's tranquility is broken when two tides meet. According to local folklore, the fish, confused by this natural phenomenon, can be observed leaping in the air as if in a state of complete madness. The MadFish wine range and label, first released in 1992, was named as an homage to this unique geographical occurrence. The superb climate of South West Australia has always been conducive to the cultivation of healthy wine grapes with attractive and vibrant fruit flavors.

Madfish Cabernet Sauvignon is crafted to produce a wine with a complete palate profile. After crushing, the grapes are fermented in stainless tanks with traditional pump over to help extract colour, tannin and flavour. Maturation in French oak barriques for 8 months produces a wine packed full of ripe fruit flavours and savoury oak tannins.

TASTING NOTES

The color is a rich deep ruby and leads you to an enticing nose brimming with succulent dark berry fruits supported by hints of raspberry, mocha, savoury spice and rosemary. The palate offers great vibrancy and depth of flavour – black and blue berries, redcurrants, plum compote and roasted chestnuts mingle with alluring coffee and cocoa and a minty earthiness. Supple tannins allow this wide array of flavours to enliven and excite the mid palate and then linger on the finish. A wine of eminent approachability, with great integration and structure.

FOOD PAIRING

Cabernet Sauvignon from South West Australia, with its bright fruit flavors, soft tannins, and rich body, complement meat based dishes representing many styles and cuisines. This wine is also great with hard cheeses.

VINEYARD & PRODUCTION INFO

Soil composition:	Gravel and Clay-Loam
Training method:	VSP
Elevation:	300 - 430 feet
Vines/acre:	746
Yield/acre:	2.4 - 3.2 tons
Exposure:	Various
Harvest time:	March
First vintage of this wine:	2014
Bottles produced of this wine:	12,012
Certifying organizations:	Winemakers Federation of Australia's Entwine initiative

WINEMAKING & AGING

Varietal composition:	1% Merlot
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	7 - 10 days
Fermentation temperature:	68 - 82 °F
Maceration technique:	Punchdown and Pumpovers
Length of maceration:	7 - 21 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels and Stainless steel tanks
Type of oak:	French
Length of aging before bottling:	15 months

ANALYTICAL DATA

Alcohol:	14.1 %
pH level:	3.7
Residual sugar:	0.9 g/L
Acidity:	5.9 g/L
Total SO ₂ :	77.0 mg/L

