

2010 FIRE GULLY CABERNET SAUVIGNON RESERVE

The Fire Gully vineyard is well-hidden from the road with a long, narrow strip flowing back to the main paddocks: so it's pretty much unknown. However it is one of the region's most spectacular and attractive vineyards with views looking down from the higher blocks overlooking the dam, more vineyards and natural bushland. (See the information on the vineyard at www.firegully.com.au) It was part of the Group Settlement Scheme and opened up in 1922. From 1946, it was owned and run by the Butcher family until it was purchased by Michael Peterkin in 1998. Ellis and Margaret Butcher had planted vines in 1988, 1992 and 1997 and so the property now has mature vines. Fire Gully is on Metricup Road, adjacent to Moss Wood, and a kilometre from Pierro. It is influenced by the brook system that runs through this part of Margaret River - along the Redbrook in the case of Fire Gully - to the coast four kilometres away. The sea breezes blow up the brooks to the vineyards moderating the summer temperatures.

The Taoist symbols for Fire and Valley have been chosen for the label to represent the warmth ,strength, fertility and abundance that this special site offers.

We use traditional red wine making techniques of open fermentation, and closed fermenters with long maceration time to make this wine. After fermentation the wine is immediately transferred to French oak barriques where it is matured for eighteen months, and 40% of the oak is new oak.

The 2010 Fire Gully Cabernet Sauvignon Reserve is beautifully perfumed with dark fruit and spicy oak aromas, has rich, ripe concentrated black cherry and dark plum flavours and fine ,lacy tannins. It is a powerful, dense red with substantial weight, generous silky texture, a tight structure and good length.

An ideal accompaniment to red meat and full flavoured cheeses.
Cellar at 14 -16 Degrees C for four years for optimum drinking.