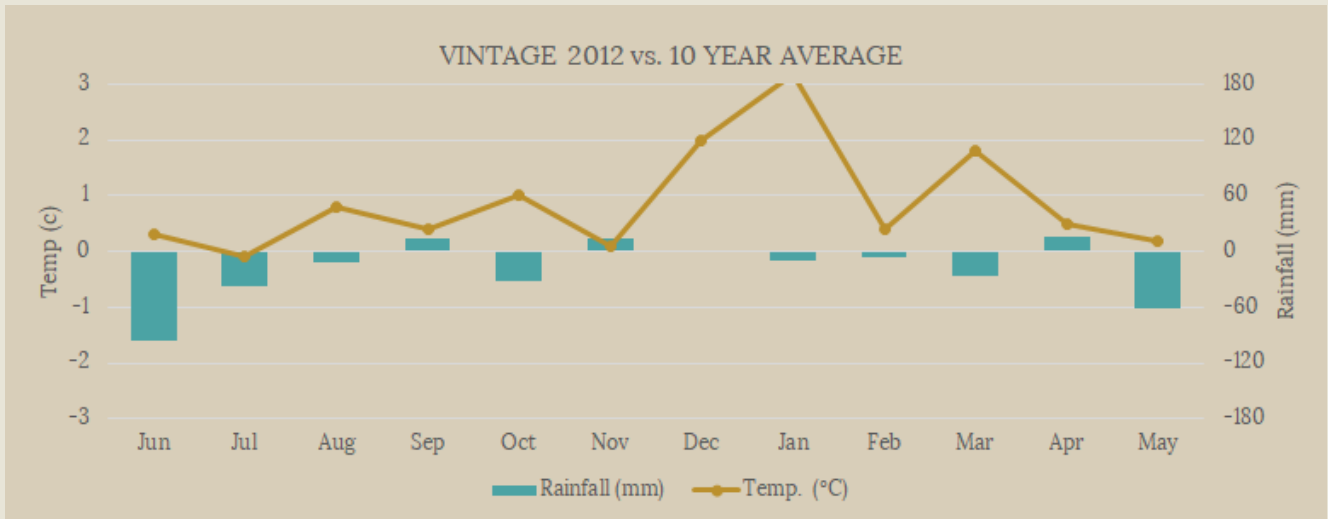


Growing Season

Settled and warm weather conditions brought forward vintage by 2 to 3 weeks compared with the regional average for both whites and reds. This and an abundant blossoming of Marri leading into and during vintage kept birds well at bay. Disease pressure was also minimal because of seasonal consistency with little rainfall recorded between January and the end of March.


MARGARET RIVER VINTAGE REPORT 2012



Harvest Conditions

Vintage was characterised by the extended period of warm weather and cool nights that have balanced ripeness. Berry size in Cabernet Sauvignon and Merlot was small with particularly thick skins, giving great colour and tannin.

The Wines

 Margaret River's 2012 vintage was something truly special. Chardonnay is intense, full flavoured with a citrus line, minerality and weight, length and complexity. Reds, particularly Cabernet Sauvignon has shown intense colour, mulberry and blueberry aromas and concentrated red currant flavours, lovely fine extended tannins, elegance and generosity.

VINTAGE 2012 AT A GLANCE:

881 mm	29.7C max.	15.7C min.	35,815 tonnes
ANNUAL RAINFALL JUNE - MAY	MEAN TEMP JANUARY	MEAN TEMP JANUARY	HARVEST