



DOMAINE NATURALISTE

BY BRUCE DUKES

Direction Range 2015 REBUS

Willyabrup Cabernet Sauvignon



Rebus Cabernet Sauvignon is a wine crafted to stay true to its heritage as an icon of the Margaret River region. Our first release was in 2012. Since then, Rebus has made friends with people and proteins across Australia.

An intricate tapestry of glazed cherries, violets and graphite, deftly woven into a palate laden with flavours of red currants, cacao nib and plum skin. Bristling tannin on the entry and a tensile core of liquorish, black berries and slate, culminates in a persistent and ever-changing mineral finish.

Food matching	Angus steak quail or duck strong cheese
Variety	Cabernet Sauvignon
Maturation	40% new French oak barriques for 12 months. Mainly from the Allier and Center of France forests.
Winemaking	The parcels of fruit were fermented and matured separately, and after 12 months were blended before bottling based on a precise tasting profile.
Cellaring Potential	Up to 10 years, but delicious now.
Harvested	7 th April 2015
Growing Season	A bountiful wet winter filling the dams, with a warm spring and summer, allowing lovely balance of natural acidities and physiological ripeness in the fruit. A season which parented fragrant fruit and fine tannins.
Alcohol	13.8% by Vol 8.2 Standard Drinks