



DOMAINE NATURALISTE

BY BRUCE DUKES

Direction Range 2016 REBUS

Wilyabrup | Cabernet Sauvignon

Silver – Royal Melbourne Wine Show

Bronze – IWC Tranche 1 2019

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.
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	23 rd March 2016
Growing Season	A long, cold and wet winter put the vines in good stead for the season to come. Moderate temperatures and constant summer breezes, along with manicured canopies led to pristine fruit. This gentle and consistent ripening in idyllic conditions has led to wines of unsurpassable fruit purity and textural drive.
Alcohol	13.8% by Vol 8.2 Standard Drinks