



2001 Glenmore Cabernet Sauvignon

In July this year, Margaret River winemaker Ian Bell releases his Glenmore'01 Cabernet Sauvignon to the market.

Although the Glenmore name is relatively new, its pedigree as a vineyard is well established through the provision of its fruit to neighbouring Margaret River icon, Moss Wood winery since 1997.

Vibrant, elegant, yet weighty, this wine follows on from the well received Moss Wood "Glenmore Vineyard" Cabernet Sauvignon Ian and long term employer Keith Mugford have produced over six vintages from fruit supplied by Ian's Glenmore vineyard.

This wine sits comfortably with its local peers in terms of its depth of flavour and robust tannin structures. It has an attractive dusty quality, which has become the trademark Willyabrup character, although Ian is keen to brand the wine as from the Yallingup area of Margaret River.

Ian attributes the underlying strength of this wine to the exacting viticultural approach he sees as essential to producing leading wines and distinguishing Glenmore as an emerging label.

That approach involves a team of people working for four months during the growth season at the property to ensure the best possible result through foliage positioning shoot thinning and increased exposure from leaf plucking in conjunction with fruit thinning. Few wine growers in the area go to these lengths.

The vines originate from the Dorham Mann Houghton's clone trial. Vines from the trial are credited for producing some of Western Australia's great and remarkable wines. The grapes are harvested, destemmed, placed in open fermenters and cold soaked for three days. After this time the ferment is allowed to warm up and fermentation is triggered by wild yeast. Ian uses a technique known as sequential inoculation, in which cultured yeast is added to the open fermenters early in the process. The ferments are hand plunged four times a day and when finished are pressed to taste, into barrels for malolactic fermentation. After this, they are racked and adjusted before spending two years on oak. The wine is the bottled and given 12 months before release.

The wine is approachable now after some good decanting time, but given good cellaring conditions, can be aged in the medium term with confidence: say for five to seven years.