

Clown Fish & Cowaramup Wines are located in the heart of the Margaret River wine region between the township of Cowaramup and the Indian Ocean.

Situated on the gentle slopes of the upper reaches of the picturesque Ellensbrook, the vineyard thrives in the maritime climate and gravelly loam soils. Established in 1995 by the Reynolds family, the vineyard has developed to over 42 acres in size offering such varieties as Cabernet Sauvignon, Merlot, Shiraz, Chardonnay, Sauvignon Blanc and Semillon.

Since its inception, a strong emphasis has been adopted on implementing biodynamic and organic practices. These practices harness the natural biodiversity within the vineyard and are a true expression of the "terroir" of this location.

A real family affair with owners Russell and Marilyn Reynolds overseeing operations, sons Cameron (Viticulturist) and Anthony (Winemaker), working together to produce wines of the highest quality.



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Cellar Door: Available Margaret River Regional Wine Centre, Cowaramup.



2014 SHIRAZ
Sold Out



2012 MERLOT
The 2012 Vintage exhibits scented aromas of red berry fruits and lifted cedar with ripe plum flavoured overtones, soft fine lingering tannins providing substance and balance to the middle palate. Great for drinking now or will reward with cellaring for 2 to 5 years.



2015 CABERNET / MERLOT
The 2015 Vintage exhibits scented aromas of blackcurrant and lifted cedar with sweet ripe plum flavoured overtones. The palate is supple and soft, with fine lingering tannins providing substance and balance.



2017 CHARDONNAY
This lightly oaked Chardonnay presents aromas of citrus, pear and nectarine. The palate is dry, mouth filling and has a crisp toasty finish. An ideal aperitif on its own, also a delight with seafood and summer cuisine.



2018 SAUVIGNON BLANC
The grapes for this classic Margaret River white were cool fermented to retain their freshness and personality. Aromas of gooseberry, figs and passionfruit are cradled in a crisp and refreshing finish.



2017 WILD ROSE
The 2017 vintage Wild Rose was barrel fermented in French oak to develop texture and balance, the subtle dry fruit flavours are pre-empted by a fragrance of rose petals and wild berries.