



Tasting Notes

2008 Reserve Cabernet Sauvignon

Appearance

Deep purple with red hues.

Bouquet

Hints of mint with red cherry and blackcurrant fruits, earthy spice and dusty lifted oak.

Palate

Generous and flavoursome mid palate with sweet juicy blackcurrant and red cherry fruits. A well structured wine, with the youthful tacky textural grape tannins integrated with elegant oak tannins to achieve finesse and balance.

Winemaking

Sourced from premium McLaren Vale vineyards with well drained sandy loam soils and red alluvium. Harvested when fruit flavours, grape tannins and acids reached maturity.

Fermentation on skins was for 8 - 10 days with all of the wine completing barrel fermentation. Considered maturation of each vineyard batch in oak specifically matched to these Cabernet vineyards from a range of French coopers. The batches were shifted between different oak types to impart layers of flavour and enhancing the structure during its 20 month maturation in new and used oak barrels. Barrel by barrel selection during all stages of maturation ensure only the best Cabernet barrels were selected for the final blend.

Alcohol

14.5 % by vol.

Ageing Potential

A vibrant and elegant wine which will drink well from mid 2010 onwards and will reward careful cellaring till at least 2018 and beyond.

Viticulture

Nick Wiltshire

Winemaker

Scott Zrna