



Colour: Deep ruby red.

Aroma: Intense blackcurrant and ripe berries are beautifully balanced with cedar, licorice and smoky oak

Palate: An elegant wine with dense blackcurrant and brambleberry flavours. The mid palate is medium bodied with soft silky tannins. The finish is long and dry, with lingering toasty oak and licorice flavours which round the palate off nicely.

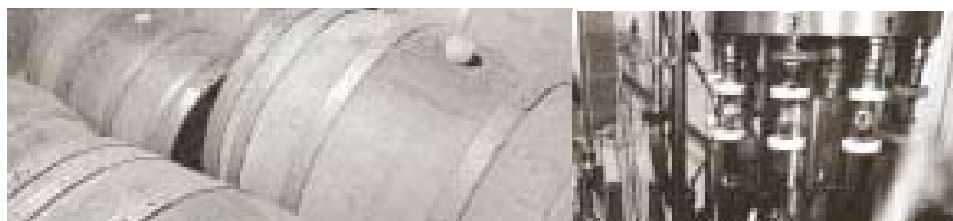
Cellaring: 4 - 6 years.

Vintage Descriptions

The '05 season was warm and remarkably fine for the first halfwe were able to harvest the fruit at optimal ripeness – and importantly, before the 10” rain experienced at the end of March /early April! Luckily the majority of the Cabernet fruit had been harvested prior to the rain and was unaffected.

Winemaking Information

The fruit was harvested at the optimum ripeness and crushed with minimal sulphur. Acid and pH adjustments were made prior to inoculation with the 796 yeast strain. The juice was then pumped over twice daily for the 7-day fermentation period. A portion of the wine received extended maceration for added complexity. The wine was pressed, with both the free-run and pressings portions being combined. After settling in tank for 48 hours, the wine was then racked to new oak barriques where malo-lactic fermentation was completed. After maturation in French and American oak for 18 months, the wine was given a light egg white fining and prepared for bottling in December 2006.



Fruit Source:	Great Southern		
Blend	97% Cabernet Sauvignon 3% Merlot		
Fruit Maturity:			
Wine Specifications:	pH: 3.39	TSO2: 71.0 mgL-1	
	T.A.: 7.1gL-1	Alcohol: 14% v/v	
	FSO2: 20.0mgL-1	Residual Sugar: 0.4 gL-1	

