



Tasting Notes

Vintage	Variety	Technical Details	
2008	65% Cabernet Sauvignon 35% Merlot	Alc	14%
		Ph	
		TA	g/L

Winemaking Notes

A mild season and extended ripening period for the 2008 vintage resulted in cabernet sauvignon and merlot grapes with a greater depth of varietal characters and balance of flavours. Fruit was gently crushed and fermented separately in closed static fermenters. The cabernet sauvignon spent an extended macerating time on skins after ferment to build the layered tannin profile. After pressing, the wine was blended and aged in 60% new French oak for 24 months. A Bordeaux style blend.

Colour

Deep ruby red

Bouquet

Delicious lifted aromas of black fruit, delicate violet and sweet cedary oak.

Palate

Rich ripe blackcurrant and plum characters are complimented by luscious dark chocolate-mint and caramel notes. Fine silky tannins and regional leafiness add lovely texture and complexity, carrying though to a long and lingering finish.

Food Suggestions

Rich hearty dishes and any full flavoured meats.



5 Star Winery, James Halliday Australian Wine Companion, 2011 Edition