



CABERNET SAUVIGNON 2009

Blend: 90% Cabernet Sauvignon, 8% Petit Verdot, 2% Cabernet Franc

Tasting Note: Deep red hues. Aromas of blackberry, blueberry, black olives, plum, with hints of roasted coffee, dark chocolate, vanilla and sage. The palate is nicely balanced, with dry silky tannins and a length of flavour. Supporting the core of dark berry fruits is a terrior driven quality that shows through as granite and dried herb with a touch of sweetly scented eucalyptus. The tannins are very fine.

Winemaking Notes: 2009 was a fairly classic Margaret River vintage, especially for Cabernet Sauvignon, where the hot, dry summer condition made way for a true autumn of cold nights and mild days, ideal for acid retention and tannin development in Cabernet Sauvignon. This wine contained portions of all six of our Cabernet blocks on the property, including 24% from our 33 year old 'A' block Cabernet Sauvignon. The fruit was fermented in small open fermenters for 8 to 26 days on skins, before maturation in French oak barriques (20% new) for between 12 and 18 months. Bottling was on the 24th February, 2011.

Winemaking Analysis:

Sugar Level at Picking: 12.0 to 14.0 Baume

Wine pH: 3.42

Wine Titratable Acidity: 6.4 g/L

Residual Sugar: 0.53 g/L

Alcohol: 14%

Winemaker: Will Shields



ACCOLADES

New release—not yet entered into shows or submitted to critics.