



ANALYSIS

pH 3.4 TA 7.0g/l
Alc. 14.5% GF 2.65g/l

CLARE VALLEY CABERNET SAUVIGNON 2008

REGION

Clare Valley, South Australia.

VINEYARD

To create this wine we selected fruit from two vineyards situated in the north of the Clare Valley. A parcel was picked from the KS1 vineyard to the north east of the town of Clare itself and from the high altitude Stanway family Kalimpa vineyard in Armagh, north west of Clare.

GROWING CONDITIONS

An exceptional vintage offering the opportunity to create full bodied and well balanced wines. During winter and spring we experienced good rainfall and this was followed by relatively mild weather. The heat experienced during January meant we kept a closer than usual eye on the vines, more temperate weather during February eased our concerns. A warm March provided the perfect finish to vintage.

WINEMAKING

The two parcels were picked and fermented separately in open top fermenters with regular pump overs and drain and returns to maximise the extraction of colour, flavour and tannins from the skins. The resultant wines were pressed off and aged in a combination of French and American oak for a period of six months to gain the positive effects of barrel maturation. The separate parcels were then blended to achieve a balance of flavours from the individual components.

WINEMAKER'S TASTING NOTES

A vibrant deep red in the glass, this wine shows the classic Clare Cabernet characters of blackcurrant and crushed violets on the nose with enticing cedary notes. The palate is chock full of plum mulberry and dark cherries. A rich, full bodied wine the fruit characters are balanced by a delicious chocolate oak character with velvet tannins and a satisfying long finish.

RELEASED

March 2009