



ANALYSIS

pH 3.45	TA 7.0g/l
Alc. 14.5%	RS 2g/l

CLARE VALLEY CABERNET SAUVIGNON 2009

REGION

Clare Valley, South Australia.

VINEYARD

To create this wine we selected fruit from two vineyards situated in the north of the Clare Valley. Parcels were harvested from the north east of the town of Clare itself, to 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 optimal weather for ripening over the summer months.

WINEMAKING

All parcels were picked and fermented separately in fermenters with regular pump overs 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 12 months. The separate parcels were then blended to achieve a balance and length of flavour, structure and elegance.

WINEMAKER'S TASTING NOTES

A vibrant deep red and purple in the glass, this wine shows the classic Clare Cabernet characters of blackcurrant, dried herbs and crushed violets on the nose with enticing cedary notes. The palate is rich in plum, mulberry and dark cherry fruit characters, balanced by velvet tannins. A rich and full bodied wine.