



ANALYSIS

pH 3.49 TA 8.1g/l
Alc. 14.5% GF 2.0g/l

SINGLE VINEYARD SERIES
TULLYMORE CABERNET SAUVIGNON
2007

REGION

Clare Valley, South Australia.

VINEYARD

The Eldredge family's Spring Gully vineyard in the Clare Valley. The vines were planted in an east west orientation on sandy, clay over limestone soils at 530 metres above sea level. It is amongst the highest vineyards in the Clare Valley. The grapes were picked in March.

GROWING CONDITIONS

The 2007 growing season in the Clare Valley was warm without any excessive heat spikes. It was also a very dry season with a good rainfall during the last week of January.

WINEMAKING

The grapes were fermented in open-top fermenters, spending ten days on their skins with regular pumping over to extract colour, flavour and tannins. Part of the blend underwent malolactic fermentation in barrel prior to maturation in a combination of second and third use American and French oak barrels for eighteen months barrel maturation, including several rackings.

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 features sweet berry and plum fruit with well-integrated oak framed by elegant tannins. Although drinking well now, this is a wine that will benefit from cellaring for up to ten years.

RELEASED

March 2009