

LONG FLAT DESTINATIONS

Coonawarra

2006

CABERNET SAUVIGNON

Australia built its international reputation on regional specialties such as Coonawarra Cabernet, Barossa Shiraz and Clare Riesling. Long Flat Destinations offers the opportunity to guide your palate through the best that Australia has to offer:

Viticulture

The Coonawarra region of South Australia produces some of the world's finest Cabernet based wines. It has been called the Bordeaux of the South. Coonawarra is blessed with the winning combination of climate and its famous Terra Rossa. Terra Rossa is the name given to the soil - it is a rich red clay loam over limestone and is well drained; perfect for viticulture. The 2006 vintage growing season started with a wet spring with above average rainfall in Coonawarra. The spring soaking encouraged early development of the canopies and was followed by an ideal flowering and fruit set resulting in excellent cropping levels. A cool ripening period from February through to April allowed fruit flavour to develop fully.

Winemaking

The fruit was batch processed through a combination of different techniques, including malolactic fermentation in both French oak barriques and stainless steel tanks. This was followed by maturation for 18 months in French oak. The resulting wine is dark red with a slight ruby hue, with a classic bouquet of choc/mint, Christmas pudding and lifted cassis. The palate is medium bodied with good depth of flavour and shows lovely complexity, regional character and ripe berry fruit. Enjoy this wine now or cellar with care for 5-8 years.

Suggested Food

This wine marries superbly with pork sirloin roast with sautéed apple and red cabbage or char grilled rib eye steaks with creamy mushroom sauce and sweet potato mash.

Technical Analysis

Alcohol: 14.2%

Total Acidity: 7.2 g/l

pH: 3.43

