

# LONG FLAT DESTINATIONS

## *Coonawarra*

2008

### CABERNET SAUVIGNON

Australia built its international reputation on regional specialties such as Coonawarra Cabernet, Barossa Shiraz and Yarra Valley Chardonnay. 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 soil - it is a rich red clay loam over limestone and is well drained; perfect for viticulture.

The 2008 vintage growing season was dry and mild with a late heat wave in summer resulting in small berried fruit with concentrated flavor, natural acidity and tannin. The fruit is comprised of 5 different clones selected from two different vineyards from the heart of the Coonawarra district, with each block harvested on its individual merits.

#### *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 in two types of French oak. All the individual parcels of fruit impart their own unique tannin structure, acid richness, colour intensity and flavour profile that once blended has produced a rich distinctive Coonawarra Cabernet Sauvignon.

The wine is vibrant ruby red with purple hues and a bouquet of lifted cassis, spice, minty fruit and some dark chocolate with toasty oak. Rich and full bodied, this wine has crisp acidity, bucket loads of elegant blackcurranty cabernet fruit, firm tannins and integrated oak. Enjoy now or cellar with care for 5-10 years.

#### *Suggested Food*

This wine marries superbly char grilled rib eye steaks, creamy mushroom sauce and sweet potato mash.

#### *Technical Analysis*

Harvest: April 2008  
Total Acidity: 6.8 g/l

Alcohol: 14%  
pH: 3.37

