



K1 Cabernet Tempranillo 2004

A striking example of a modern Cabernet Sauvignon/Tempranillo blend synonymous with the Rioja and Navarra regions of Spain.

This Cabernet/Tempranillo exhibits a dark ruby/crimson colour with a purple rim. Its bouquet has an array of ripe black and red fruits with subtle nuances of tobacco leaf in the mix.

Its palate like its nose is highly complex. This Cabernet Sauvignon/Tempranillo has wonderful layers of texture incorporating copious quantities of blackberry, wild strawberry entwined with spicy plum and dark cherry fruit.

This stylish and expansively flavoured wine finishes with a long lingering finish.

This wine should be drunk over the next 5-8 years.

Winemaking

Variety: 69% Cabernet, 31% Tempranillo

Region: 100% Adelaide Hills

Harvest: 4th Week of April 2004

Winemaking: Fermented in small plunging tanks, then aged 12 months in oak

Alcohol:	14.2% alc/vol
Total acidity:	6.5 g/L
pH:	3.52
Residual sugar:	6.5 mg/L
Total sulphur dioxide:	98 mg/L

Sales and tastings available at the K1 Cellar Door, Open Weekends 11am—5pm:
Tynan Road, Kuitpo

Phone 08 8388 3700

Fax 08 8388 3564

Email wine@k1.com.au Web: www.k1.com.au