



## K1 Cabernet Tempranillo 2006



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

Kuitpo Cabernet forms a firm spine with its muscular dark fruit—Tempranillo adds fleshy red fruit and soft earthy tannin.

The 2006 K1 Cabernet Tempranillo is a rich wine with dominant plum jam and crushed blackcurrant. Velvety Cabernet tannins fill the palate, with a savoury earthiness from the Tempranillo component followed through to a fruit-driven, dark chocolate finish.

The cool climate Cabernet acidity and fine texture will ensure this wine will drink beautifully for many years.

Excellent with full flavoured meat and rich tomato-based dishes or cured meats.

### Winemaking

|             |   |
|-------------|---|
| Variety     | 64% Cabernet Sauvignon 36% Tempranillo                        |
| Region:     | 100% Adelaide Hills   |
| Harvest:    | April 2006  |
| Winemaking: | Fermented in small plunging tanks, then aged 12 months in oak |

|                        |               |
|------------------------|---------------|
| Alcohol:               | 13.9% alc/vol |
| Total acidity:         | 6.2g/L        |
| pH:                    | 3.53          |
| Residual sugar:        | 0.4g/L        |
| Total sulphur dioxide: | 83mg/L        |

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

Phone: 08 8388 3700 Fax: 08 8388 3564 Email: [wine@k1.com.au](mailto:wine@k1.com.au) Web: [www.k1.com.au](http://www.k1.com.au)