



ADELAIDE HILLS

## *Silver Label* 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 and the 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	65% Cabernet Sauvignon, 35% Tempranillo
Region:	100% K1 Vineyard
Harvest:	Handpicked 16th April 06
Winemaking:	Matured for 12 months in 80% French oak, 20% American. 20% new oak, and 80% aged between 2 and 5 years.
Alcohol:	13.7 % alc/vol
Total acidity:	6.86 g/L
pH:	3.53
Residual sugar:	3.5 g/L

### Accolades

**92++ points**

The Drinkster May 09, Philip White

**91/100**

Wine Business Monthly, Feb 09