



ADELAIDE HILLS

## Cabernet Sauvignon 2004

The 2004 vintage was cool and dry, thus providing slow ripening over an extended period. These vintage characteristics helped produced a complex and beautifully crafted wine.

Its bouquet is quintessentially Cabernet Sauvignon. Unmistakably cool climate in character, revealing its intense blackberries and dark plums, dark olives complemented with subtle cedar/vanilla oak with undertones of aromatic herbaceous qualities.

The palate displays an abundance of forest fruits with wonderful hits of sweet cassis. Its tannins are firm and fine-grained which contribute in this wine's great balance and elegance.

To allow the superb varietal characteristics of this wine to shine we strongly suggest decanting and/or allowing the wine to breathe before serving.



### Winemaking

Variety Cabernet Sauvignon, clones G9V3 and LC10  
Region: 100% K1 Vineyard  
Harvest: First week of May 2004  
Winemaking: Matured for 24 mths, in 80% French barriques and 20% American hogsheads. 40% new oak, and 60% second use

Alcohol: 14.0 % alc/vol

Total acidity: 6.5g/L

pH: 3.55

Residual sugar: 0.5 g/L

### Accolades

#### **Silver Medal**

Adelaide Hills Wine Show 2006



Winestate Annual Edition 2007