



ADELAIDE HILLS

Cabernet Sauvignon 2005

The 2005 vintage was idyllic in providing slow ripening over an extended period. These vintage characteristics helped produce an intense and beautifully complex wine.

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

This wine's pallet has an abundance of forest fruits, with wonderful hints of sweet cassis. The 2005 vintage has excellent concentration, smooth and silky. Its tannins are firm and fine-grained which contribute in this wine's great balance and elegance.

This well balanced and sophisticated wine will give most enjoyment to those prepared to cellar it into the next decade.

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



Winemaking

Variety	Cabernet Sauvignon, clones G9V3 and LC10
Region:	100% K1 Vineyard
Harvest:	First week of May 2005
Winemaking:	Matured for 24 mths, in 80% French barriques and 20% American hogsheads. 40% new oak, and 60% second use

Alcohol: 14.7 % alc/vol

Total acidity: 6.4g/L

pH: 3.52

Residual sugar: 0.7 g/L

Accolades

Gold Medal

International Wine Challenge 2008

91+ Points

Robert Parker Wine Advocate 2007