



ADELAIDE HILLS

Cabernet Sauvignon 2006

Open canopies and low yields at Kuitpo Vineyard ensure our grapes are matured to optimum ripeness. The 2006 season and vintage conditions helped to produce an intense and complex wine.

Unmistakably cool climate, the 2006 K1 Cabernet displays intense blueberry and damson plum flavours, dark olives with mint adding a herbaceous twist. These flavours are complemented by subtle earthy oak with tones of almond and toffee.

The palate is a dense thicket of forest fruits, with firm, silky tannins and bright acid, showing poise and elegance.

Cellaring this wine will ensure it develops gracefully over the next 5 to 10 years to allow the superb characteristics to shine we suggest decanting before serving.



Winemaking

Variety	Cabernet Sauvignon, clones G9V3 and LC10
Region:	100% K1 Vineyard
Harvest:	First week of May 2006
Winemaking:	Matured for 20 mths, in 80% French barriques and 20% American hogsheads. 40% new oak, and 60% aged between 2 and 5 years.
Alcohol:	14.5 % alc/vol
Total acidity:	5.9 g/L
pH:	3.50
Residual sugar:	0.5 g/L

Accolades



Rating 94

James Halliday Wine Companion 2009