



ADELAIDE HILLS

Tzimmukin 2004

In biblical times the fruit of the vine was used imaginatively to produce various styles of wines. One of the more intriguing wines created was the 'Tzimmukin', using slightly raisined grapes to increase strength and longevity.

At K1 we have tried to capture the essence of this ancient technique by slowly air drying our best parcels of Cabernet Sauvignon (70%) and Shiraz (30%) in baskets to produce a quintessential Australian blend. The resultant wine is intensely flavoured and complex.

This exceptional, opaque purple-coloured wine is seriously powerful, rich and full-bodied. The bouquet has an abundance of ripe berry fruit with fabulous nuances of aniseed and spicy prunes.

The Tzimmukin has a spectacularly textured palate, viscous and smooth with a long lingering savoury finish, perfect with wild game, flavourful meat dishes and mature cheeses.

The Tzimmukin is drinking beautifully now, yet will greatly benefit from careful cellaring. To allow this wine to show its full potential it is suggested to be decanted an hour before serving.



Winemaking

Variety	70% Cabernet Sauvignon, 30% Shiraz.
Region:	100% K1 Vineyard
Harvest:	Handpicked into baskets in the third week of April
Winemaking:	Fermented 3 weeks after harvest. Matured for 24mths in 80% French barriques, 20% American hogsheads. 40% new, 60% second use.
Alcohol:	15.3 % alc/vol
Total acidity:	6.46 g/L
pH:	3.55
Residual sugar:	0.4 g/L