

WE DISCOVERED AND FELL IN LOVE WITH LADY BAY IN 1987. THE RUGGED BEAUTY OF THE PROPERTY AND THE SOUTH WEST FLEURIEU COAST CAPTURED OUR IMAGINATIONS.

IN 1996 A VINEYARD WAS PLANTED TO QUENCH THE THIRST OF WINE LOVING FAMILY AND FRIENDS. THESE BENEFICIARIES STILL PICK THE GRAPES EACH VINTAGE BUT UNFORTUNATELY WORK SLOWLY AND PLUNDER MOST REWARDS OF THEIR LABOUR.



OUR VINEYARD IS SHELTERED BY THE 'GREAT GORGE', A GRAND GATEWAY THROUGH WHICH THE YANKALILLA RIVER PASSES BEFORE MEETING HERITAGE LISTED DUNES AND THE SEA. VINES THRIVE ON ENVIED SOIL LESS THAN 500 METRES FROM THIS BEACH AND ONLY TEN METRES ABOVE SEA LEVEL; A QUINTESSENTIAL 'MARITIME' CLIMATE.

THE SEA PROVIDES A MODERATING EFFECT ON TEMPERATURE EXTREMES; THE NIGHTS ARE NEVER TOO COLD AND THE DAYS DON'T GET TOO HOT. THE GRAPES ENJOY OPTIMUM CLIMATIC CONDITIONS THROUGHOUT THE GROWING SEASON AS WELL AS A LOVELY OCEAN VIEW.

DUE TO DROUGHT WE HAVE EXPERIENCED EXTREMELY LOW YIELDS AND RECENT HARVESTS SO SMALL THEY ALMOST DIDN'T EXIST. WE'RE NOT COMPLAINING THOUGH AS WE ARE BLESSED WITH A VINEYARD THAT IN THE TOUGHEST OF CONDITIONS CONSISTENTLY PRODUCES THE MOST AMAZINGLY FRAGRANT, FLAVOURSOME AND WELL-BALANCED FRUIT. THE LATEST RELEASE IS NO EXCEPTION AND WE HAVE FINALLY CRAFTED THE FRESH AND ELEGANT STYLE OF ROSÉ WE'VE ALWAYS ASPIRED TO MAKE.

WITHIN THE CABERNET SAUVIGNON BLOCK, WE HANDPICK SMALL PARCELS OF FRUIT WITH CHARACTERS BEST SUITED TO MAKING AN ELEGANT, FRESH APERITIF STYLE. THE GRAPES ARE GENTLY PRESSED TO EXTRACT COLOUR BUT NOT TANNIN, THEN CHILLED TO RETAIN THEIR LUSH RED BERRY FLAVOURS.

THOUGH ALMOST FERMENTED TO COMPLETE DRYNESS, THE FRESH FRUIT FLAVOUR MAKES THIS WINE SEEM DECEPTIVELY SWEET. PALE PRETTY PINK IN COLOUR, FRESH AND FRUITY ON THE NOSE, MOUTHFILLING AND 'MOORISH' ON THE PALATE — THIS WINE IS SIMPLY LOVELY AND REFRESHING ON ITS OWN. ALTERNATIVELY, DO WHAT WE DO AND DRINK IT WITH PRETTY MUCH ANYTHING FROM SPICY ASIAN DISHES TO PIZZA, PASTA OR SEAFOOD.

Enjoy! – The Brister Family

CABERNET ROSÉ REVIEWS & MEDAL TALLY

FINALIST

Sydney International Wine Competition

Recommended

87 Points James Halliday

'A very dry, savoury Rosé; clean and varietal on the finish; tapas/antipasto friend'

TECHNICAL INFORMATION – 2009 CABERNET ROSÉ

Winemaker:	Mike Brown	Viticulturalist:	Mike Brister
Alcohol:	13.5 % alc by vol	Vineyard:	Lady Bay, Southern Fleurieu SA
Total Acidity:	6.35 grams/Litre	Acres:	Approx 8.0
pH:	3.3	Elevation:	15 m above sea-level
Residual Sugar:	2.3 grams/Litre Dry Style	Soil Type:	Alluvial - Sandy Loam/Schist/Ironstone Section of 'Bay of Biscay' Clay
Production:	Limited - Less than 100 cases!	Ave Rainfall:	540 mm per annum