

THE VINEYARD ADORNS A SPECTACULAR COASTAL LANDSCAPE WITH AN ESTEEMED PASTORAL HISTORY. ROWS OF VINES SPAN A RICH ALLUVIAL FLOODPLAIN IN A PLACE FORMERLY REGARDED AS ONE OF THE MOST VALUABLE FARMING PROPERTIES IN SOUTH AUSTRALIA.

CABERNET SAUVIGNON THRIVES ON ENVIED SOIL IN THE SECLUDED BOUTIQUE VINEYARD OVERLOOKING LADY BAY. A MILD MARITIME CLIMATE PROVIDES PERFECT CONDITIONS FOR GROWING CLASSIC CABERNET SAUVIGNON.



LADY BAY VINEYARD CABERNET SAUVIGNON IS MADE ENTIRELY FROM VINES PLANTED ACROSS THE MIDDLE SECTION OF OUR BOUTIQUE SINGLE VINEYARD. OUR 'A' GRADE FRUIT IS REGARDED AS A BENCHMARK FOR QUALITY IN THE FLEURIEU AND SURROUNDING REGIONS. ALLUVIAL SOIL AND UNDULATION PROVIDE DIVERSITY WITHIN THE VINEYARD AND COMPLEXITY IN THE RESULTING WINE. EVERY ROW IN THE VINEYARD IS INSPECTED PRIOR TO HARVEST TO IDENTIFY THE FRUIT BEST SUITED TO EACH OF OUR WINES. PARCELS THAT EXPRESS THE MOST VARIETAL CHARACTER AND DISTINCTIVE SINGLE VINEYARD FLAVOURS ARE RESERVED FOR OUR OWN LABEL AND RECEIVE EXTRA CARE AND ATTENTION.

AT VINTAGE, THOSE GRAPES ARE SELECTIVELY HANDPICKED, DELICATELY PRESSED INTO TRADITIONAL OPEN FERMENTERS AND COLD SOAKED (CHILLED TO 5°C) TO MAXIMISE COLOUR EXTRACTION. PRIMARY FERMENTATION ON SKINS IS FOLLOWED WITH GENTLE PUMP OVERS AND DRAIN AND RETURNS TO ENHANCE AN ABUNDANT FLAVOUR PROFILE. THE WINE IS CAREFULLY PRESSED INTO MOSTLY NEW BARRIQUES TO COMPLETE MALOLACTIC FERMENTATION, THEN RACKED OFF LEES AND RETURNED TO BARREL. UNHURRIED MATURATION IN THE FINEST FRENCH OAK FOR AT LEAST THREE YEARS ALLOWS A GRADUAL INTEGRATION OF FRUIT AND OAK CHARACTERS. BOTTLING WITHOUT FILTRATION RETAINS SIGNIFICANT FLAVOURS AND TEXTURE - DECANTING IS RECOMMENDED. EXTENDED AGEING IN OUR CELLAR OCCURS TO ENSURE THE WINE IS READY TO ENJOY ON RELEASE. IT WILL CONTINUE TO AGE GR IN GOOD CELLARING CONDITIONS FOR AT LEAST 10 YEARS +

CABERNET SAUVIGNON REVIEWS & MEDAL TALLY

'A runner-up in last year's SA Wine of the Year cabernet class and this time eligible for the museum section, the fruit from a highly regarded Fleurieu coastal vineyard is still glorious in crimson, with beautiful cedary elements backing it up. Quite evident tannins add their varietal grip, yet whip the fruit to a highlight finish. Excellent.'

Tony Love, National Wine Editor for 'Taste'
Professional Judge – SA Wine of the Year Awards



- Winner 2010 South Australian Wine of the Year Awards
- Top of Class 2010 Australian Small Vignerons Awards
2009 McLaren Vale Wine Show
- 3 GOLD Medals including 2009 Royal Melbourne Wine Show
- 7 SILVER Medals including 2009 London International Wine & Spirit Competition
- 8 BRONZE Medals including 2010 London International Wine & Spirit Competition
2009 Sydney Royal Wine Show



TECHNICAL INFORMATION – 2004 CABERNET SAUVIGNON

Winemakers: Ben Riggs & Mike Brown	Viticulturalist: Mike Brister
Alcohol: 14.5 % alc by vol	Vineyard: Lady Bay, Southern Fleurieu SA
Total Acidity: 7.7 grams/Litre	Acres: Approx 8.0
pH: 3.4	Elevation: 15 m above sea-level
Oak: 36 months - 70% new French barriques - 30% old French hogsheads	Soil Type: Alluvial- Sandy Loam/Schist/Ironstone Section of 'Bay of Biscay' Clay