

**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 OUR SECLUDED BOUTIQUE VINEYARD OVERLOOKING LADY BAY. A MILD MARITIME CLIMATE PROVIDES PERFECT CONDITIONS FOR GROWING CLASSIC CABERNET SAUVIGNON.**



OUR CABERNET SAUVIGNON IS SOURCED FROM A SINGLE VINEYARD. THE '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. 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 VINEYARD FLAVOURS ARE HANDPICKED FOR OUR LABEL. THE REMAINING FRUIT IS SOLD TO PENFOLD'S FOR INCLUSION IN THEIR TOP-END WINES.

THE GRAPES ARE 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 THE 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 FLAVOUR AND TEXTURE - DECANTING IS RECOMMENDED. EXTENDED AGEING IN BOTTLE OCCURS TO ENSURE THE WINE IS READY TO ENJOY ON RELEASE. IT WILL CONTINUE TO AGE GRACEFULLY WITH GOOD CELLARING FOR 10 YEARS +

**CABERNET SAUVIGNON MEDAL TALLY**

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

**TECHNICAL INFORMATION – 2008 CABERNET SAUVIGNON**

<b>Winemaker:</b>	<b>Mike Brown</b>	<b>Viticulturalist:</b>	<b>Mike Brister</b>
<b>Alcohol:</b>	<b>14.5 % alc by vol</b>	<b>Acres:</b>	<b>Approx 8.0</b>
<b>Total Acidity:</b>	<b>7.7 g/L pH: 3.4</b>	<b>Elevation:</b>	<b>15 m above sea-level</b>
<b>Oak:</b>	<b>36 months - 70% new French barrriques - 30% old French hogsheads</b>	<b>Soil Type:</b>	<b>Alluvial- Sandy Loam/Schist/Ironstone Section of 'Bay of Biscay' Clay</b>