

Private Selection

2008 CABERNET SAUVIGNON
SOUTH AUSTRALIA

Viticulture and Production

Varietal Composition: 100% Cabernet Sauvignon

Wood Influence: American and French Oak

Barrel Maturation: 12 months

Viticultural Notes: Fruit was picked on average around the 13.5 Be. Many different vineyard management practices were undertaken in producing the wine.

Chemical Analysis

At Picking		In Bottle	
<i>Baume:</i>	13.5	<i>Alcohol:</i>	14.5% v/v
<i>pH:</i>	3.72	<i>pH:</i>	3.44
<i>Total Acid:</i>	5.76 g/L	<i>Total Acid:</i>	7.1 g/L

Winemakers Notes

Colour: Bright deep magenta red with purple hue.

Nose: Blackcurrant, mulberry, mint and spice.

Palate: Smooth tannins and wild berry forest fruits.

Tasting Notes

An elegant Cabernet Sauvignon with a deep magenta red colour with touches of purple. The nose displays aromas of blackcurrant, mint and spice with touches of green leaf characters. The palate is well rounded with wild berry fruits and smooth soft tannins. This Cabernet Sauvignon is balanced throughout with both fruit flavours and the soft integration of oak.

