



*The Reserve*

## 2003 Reserve Cabernet Sauvignon

Made with select parcels of fruit from our most outstanding vineyards, our Reserve wines represent the exquisite synergy between viticulture and winemaking. Blended for style, elegance and complexity, these wines are the ultimate expression of the vintage and the variety.

The 2003 season was characterised by warm days and cool nights – typical of the region and ideal for premium Cabernet Sauvignon production. Fruit for this wine came from vines that have consistently produced outstanding quality fruit. They are all on the VSP trellis system which is carefully managed to ensure adequate exposure of the bunches.

Each batch was fermented on skins in small static fermenters for 7-10 days with some batches being cold soaked prior to this. During fermentation, temperature was controlled between 20-22°C and regular pumpovers ensured maximum extraction of tannins and colour from the skins without extracting any bitter tannins. After pressing in an airbag press, the wine was allowed to finish primary ferment in tank before being racked to barrel where malolactic fermentation and maturation took place.

80% of the blend spent 15 months in new French oak barriques with the balance being matured in 1 yr-old French oak. After 15 months maturation in oak, each batch was carefully tasted with only the highest quality material being included in the final blend. Once blended (no fining was required), the wine was coarsely filtered before being bottled and matured further prior to its release.

**Appearance:** Dense purple red.

**Nose:** Fresh, bright and varietal. Shows rich dark berry fruits – ripe plums, dark cherry and blackcurrant with subtle cedary oak.

**Palate:** Soft, fleshy dark fruits dominate the palate with a fine but firm structure expected from this style. The fruit intensity and integration within this wine are exceptional as is the length of the finish.

**Alcohol content:** 14.5% ALC/VOL.

**Cellaring:** Now - 2014.

**Food match - everyday:** Aged farmhouse cheddar.

**Food match – special occasion:** Roast saddle of thyme infused lamb, gratin dauphinois, and minted peas with baby carrots.

