

## Cabernet Sauvignon 2005

**Harvest Vintage:** 2005

**Vineyards:** Own vineyards at Olivers Road and Bakers Gully.

**Viticulture and Winemaking:**

A very good year in McLaren Vale for our Cabernet Sauvignon. Yields of 2.4 tonnes per acre combined with excellent ripening conditions lead to a concentrated wine with soft, fleshy aroma's and flavours.

Average Harvest Data		
Baume~	T.A.	pH
14.6	6.50	3.63

Maturation	%
New French Hogsheads	78.0%
Second & third use French	22.0%

Finished Wine Analysis	
Alcohol	14.5%
Reducing sugar	2.1 g/l
Titrateable Acid	6.67 g/l
pH	3.40

**Colour:** Deep dark red with purple hue.

**Bouquet:** Fragrant mint and cherry, oak vanillin.

**Palate:** Soft, sweet and round with cherries, moderate tannins and a round finish.

**Cellaring:** An excellent vintage drinking well now for a soft berry style of wine or one that will benefit from several years bottle age for a more developed maturation style.

**Complemented by:** A massive Argentinean char grilled steak on the bone with fresh crushed garlic over the top. A limited release of only 327 cases (domestic) and 640 cases (USA).

