

2001 CABERNET SAUVIGNON



The blend, being from the two oldest and unirrigated vineyards respectively, both averaging 36 years old make for a deep, rich and complex Cabernet Sauvignon with notable power and concentration. The wine was fermented in rotary fermenters before being pressed off skins and run to new French oak barriques to complete fermentation. The wines were subsequently matured for 18 months in barrel.

TASTING NOTES

APPEARANCE deep rich colour with purple hues.

NOSE cassis, dusty mulberries, mints, eucalyptus and dark chocolates.

PALATE cassis mingle with hints of mint and orange chocolate with rich fruit and smooth firm tannins.

WINEMAKER COMMENTS

A very deep rich colour with purple hues. This wine promises a powerful and dense wine with a pronounced nose of cassis, dusty mulberries, mints, eucalyptus and dark chocolates. Flavours of cassis mingle with hints of mint and orange chocolate with rich fruit and smooth firm tannins. Splendid sweet oak and concentrated fruit wrap up a persistent and enduring finish. The 2001 Cabernet Sauvignon has a long lasting potential for ageing in the cellar for 7 - 10 years.

VINTAGE DESCRIPTION

A warm year in Margaret River in 2001 ripened the Cabernet Sauvignon earlier than normal with good sugar levels and lower acidities.

VARIETIES 90% Cabernet, 7% Malbec, 3% Merlot

HARVESTED April 2001

OAK French Oak (new and old) for 18 months

TA 6.8 g/L **PH** 3.47

RESIDUAL SUGAR 0.2 g/L

ALCOHOL 14.0%

BOTTLED December 2002

CELLARING 7 - 10 years