

# 2004 HEYTESBURY

---



Margaret River has always been famous for Cabernet Sauvignon, achieving consistently good quality and flavour concentration, given the temperate ripening conditions experienced in the South West corner of Western Australia. The Heytesbury Cabernet combines parcels of fruit from various growers from the Margaret River sub-regions, providing differences in terms of tannin structure, fruit profile and overall quality. By blending these sub-regions, we create a true Margaret River 'Regional' style and provide consistency from year to year. A small portion of Cabernet Sauvignon from Franklin River (WA) and Mount Barker (WA) adds further complexity to the wine, providing an earthy, mineral streak to the final blend.

## TASTING NOTES

**APPEARANCE** Deep red with an intense purple hue.

**NOSE** Ripe blackberry and cassis combined with herbaceous spiciness and cedary oak.

**PALATE** Balanced layers of upfront sweet berry flavours and savoury oak influences on the mid-palate with velvety tannins and dark chocolate complementing the long, slightly drying finish.

## WINEMAKER COMMENTS

Deep red in colour with an intense purple hue. Aromas of ripe blackberry and cassis combine with herbaceous spiciness and cedary oak characters to give the wine immediate complexity. The palate shows balanced layers of upfront sweet berry flavours and savoury oak influences on the mid-palate with velvety tannins and dark chocolate complementing the long, slightly drying finish. The elegant acid structure and concentrated blackberry flavours provide a depth to the wine that is savoured long after the wine has been finished. The linear nature of the palate coupled with a firm tannin structure will ensure continued development and the long term cellaring potential of our flagship wine.

## VINTAGE DESCRIPTION

2004 vintage in Margaret River was near perfect for reds in terms of quality and yield. A cool spring/summer promoted slow growth and highly concentrated fruit flavours. A long warm Autumn ensured ideal sugar/acid/alcohol ratios. Irrigation management in the vineyard was minimal. The Shiraz grapes benefited from the heat wave late March, accelerating its flavour development and sugar accumulation while the Cabernet enjoyed

**VARIETIES** 95% Cabernet Sauvignon, 5% Shiraz

**HARVESTED** March / April 2004

**OAK** 100% French Oak (80% new and 20% 1-3 yr old) 18 months

**TA** 7.3 g/L **PH** 3.38

**RESIDUAL SUGAR** 0.93 g/L

**ALCOHOL** 14.5%

**BOTTLED** June 2006

**CELLARING** Cellaring potential is 6 - 8 years.

the long, slow ripening conditions throughout a mild April  
achieving optimal ripeness.