



MARGARET RIVER

CABERNET SAUVIGNON 2006

BLEND

Cabernet Sauvignon 93%, Petit Verdot 7%

TASTING NOTES

A vibrant aroma with fruit characters of cherry and mulberry accompanied by some more herbal aromas of sage, saltbush and potpourri. Oak derived vanilla and roasted cashew provide further depth to the aroma. The palate is beautifully balanced, silky and elegant. Fine tannins wrap a core of vibrant cherry fruit followed by a nutty finish. Good length of flavour, polished and clean.

WINEMAKING NOTES

The 2006 vintage was a relatively cool one for Margaret River, but importantly it was also a late year, so the ripening occurred, especially for Cabernet Sauvignon, more in autumn conditions than summer conditions, meaning a truly long ripening period and the increased risk of the harvest being spoilt by rain. Thankfully due to low yields and our more northerly position within the region, we managed to pick the last of our Cabernet Sauvignon with good flavour, ripeness and seed maturity before the seasonal breaking rains set in.

All the fruit for this wine came from the Clairault vineyard in Wilyabrup, from 6 individual sites each exhibiting its own personality and character. A third of the fruit came from Clairault's oldest vines, being over 30 years in age. Winemaking thereafter was typically traditional, with small open fermenters, 10 to 20 days on skins and maturation in 30% new French oak barriques for 18 months.

WINEMAKING DATA

Sugar Level at Picking: 12.8 to 13.4 Baume	Wine pH: 3.55
Wine Titratable Acidity: 6.4g/L	Wine Residual Sugar: 0.27g/L
Alcohol: 13.5%	

WINEMAKER—Will Shields

ACCOLADES

4 stars James Hallidays 2010 Wine Companion [87/100]
Cool and slightly herbaceous bouquet; good texture and quite linear red fruit and acidity, with fine tannin structure on the finish. 14% alc. Cellar to 2013.

3 stars Winestate Magazine Cabernet Tasting June 2009

