



NEXT GENERATION
WINES

The Collection

2005 Cabernet Sauvignon

COLOUR	Vibrant crimson red.
BOUQUET	Strong mulberry and cherry fruit with underlying French oak which adds complexity to the bouquet.
PALATE	The two regions used for this Cabernet Sauvignon blend came together perfectly in a year when most regions faced tough growing conditions although the cooler climate and location made the Fleurieu region of South Australia stand out. Full and vibrant fruit flavours of dark red berry and plum fill the mid palate. Soft tannins go well with the elegant presence of underlying French oak to make this a very easy drinking Cabernet.
VARIETY	Cabernet Sauvignon
REGION	McLaren Vale, Adelaide Hills
WINEMAKING	The wine was fermented in small stainless steel fermentors to retain big round fruit flavours. To complete the fermentation process and maturation the wine went into mostly old oak barrels with a small percentage of new oak for approximately 18 months. This enabled the oak flavour to slowly infiltrate the highly concentrated fruit flavour creating a well balanced yet complex tannin structure.
SERVING SUGGESTIONS	Would go fantastically well with richer red meat dishes. For something a bit out of the ordinary try with a full bodied tomato based pasta dish with yabbies or cockles.
CELLARING	This wine will be drinking beautifully upon release although will continue to develop in the bottle for around 4-6 years.
TECHNICAL DETAILS	Alc/Vol: 14.4% TA: 6.3g/L pH: 3.46 Res. Sugar: 0.6g/L

