

2008 Cabernet Sauvignon

Region

Mudgee, NSW

Winery Address

Pipeclay Lane, Mudgee NSW 2850

Variety

100% Cabernet Sauvignon



Vintage Conditions: 2008 was at the end of the Mudgee drought spell, with vineyard yields being low. All reds are medium bodied and display spice and elegance, because of the cooler vintage conditions.

Winemaking: This cabernet sauvignon was harvested from our block G vineyard which is on deep clay soils at 520m above sea level. It was fermented in small open fermenters and gently hand plunged several times daily. Maturation was in 30% new French Hogsheads for 12 months.

Tasting Notes: A wine with distinct regional and varietal character showing cassis and savoury bottle developed characters on the nose. The palate is finely textured with sweet fruit on the mid palate and grainy tannins to finish.

Analysis:

Alcohol 13%
Residual Sugar 1g/L
Titratible acidity 5.8g/L