TASTING NOTE

Geelee - Grace Valley

Cabernet Sauvignon 2008

Regional Source

Vineyards in the heartland of Australian wine-grape-growing.

Vintage Conditions

The grapes were harvested after a warm growing season delivering peak flavour development.

Vinification

The wine was fermented at controlled temperatures with exposure to oak. These techniques helped retain the pronounced fruit flavours and added layers of complexity.

Winemaker Comments

Colour

Dark brick red in colour.

Nose

The bouquet has aromas of blackcurrant and hints of toasty vanillin oak

Palate

The palate has bright fruit characteristics while toasted oak and grape tannins provide for a rounded, balanced wine.

Wine Analysis

Alcohol	13.8%
Acidity	5.85 g/l
pH	3.42

Peak Drinking

Anytime in the next 2-3 years.

Food Matches

Spicy beef dishes and casseroles.