



TASTING NOTE

Geelee - Corporate

2006 Cabernet Sauvignon



Regional Source

A multi-regional blend from various vineyards in South Eastern Australia.

Vintage Conditions

Spring supported good flowering and there were no frosts. Veraison was followed by warm, dry summer and little intervention was required to defend the vines. Harvest was normal and the grapes were brought in with optimal ripeness.

Vinification

The grapes were fermented using imported and local yeasts after a pre-fermentation soak. An oak regime was used to soften and enhance the flavours.

Winemaker Comments



Colour

Deep purplish red.



Nose

The bouquet is redolent of plums and coffee.



Palate

The palate has berries, plums and chocolate and a full, deep juicy ripeness.

Wine Analysis

Alcohol	14.0%
Acidity	6.00 g/l
pH	3.57

Peak Drinking

Will reward cellaring in the 2014 - 2024. Enjoy anytime.

Food Matches

Ideal partner to meat dishes such as leg of lamb.

www.geeleewines.com.au

www.somild.com

