

CLARENDON HILLS

CABERNET SAUVIGNON

CLARENDON

2006

Brookman

750ML

Colour: Deep purpled crimson

Nose: A pure and perfumed cabernet berry lift headlines this vineyard. Blue fruits in background with lavender, violet and rose petal florals are denominated by savoury notes of couch leather, cigar and tobacco.

Palate: Long, fine-grained tannins are balanced within an elegant varietal expression. The chalky but not dry extract complements the remarkably feminine composure of this vineyard. The Brookman site is dog-eared with sustained softness and plush-ness which makes for a beautifully understated and vivid expression of Cabernet Sauvignon.

Alcohol: 14.5%

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REGION: Clarendon, McLaren Vale: 10 kms N/E of McLaren Vale and 250 metres higher above sea level. We pick 2-3 weeks later than McLaren Vale and enjoy longer, milder, more consistent ripening conditions.

CONDITIONS: The 2006 vintage in Clarendon is best surmised as a Mediterranean finish to what was otherwise a typical Australian summer. The earlier onset of Autumnal coolness slowed ripening towards the end of the harvest season and enhanced colour development and enriched skin thickness ensued. The Brookman vineyard is dry grown in heavy clay soils. Hand picking took place over several passes to ensure optimal ripeness of the fruit.

WINEMAKING: Low yielding, dry grown 65 y/o vines are hand picked thereby culturing whole berry, wild yeast fermentation. This increases the retention of the grape's varietal essence and minimises bitter tannin extract. All pressings are returned to the barrel and bottled onsite without fining or filtration.

MATURATION: 18 months, 75% brand new, tight-grained French Oak. 20% 1-3 year old hierarchy. Barrels are finally hand selected by winemaking team.

GRAPE VARIETY: 100% Cabernet Sauvignon

CLOSURE: Cork

BEST DRINKING: 20010-2030

TECHNICAL: Alc/Vol: 14.5% TA: 5.5 g/Lt pH: 3.5

PRODUCTION: 11,300 Bottles

WINEMAKER: Roman Bratasiuk
