



Colour: Deep Crimson

Nose: Spicy mulberry, blackberries, bitumen and cigar. Coco and herb edged fruit sits in the glass and opens with air. Opening with dark chocolate and cherry nuance, the peaty background comes of age and styles the graceful personality of this vineyard.

Palate: Classy, savoury-flavoured tannins and modest weight make for a seductively structured and velvet textured cuvee.

Alcohol: 14.5%

CLARENDON HILLS

MERLOT

CLARENDON

2006

Brookman

750ML

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: Old, 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, 85% brand new, tight-grained French Oak. 15% hierarchy of 1-4 year old barrels. 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: 5.6 g/Lt pH: 3.5

PRODUCTION: 8,750 Bottles

WINEMAKER: Roman Bratasiuk
