

## TASTING NOTE

### Founders Reserve Block 267



#### About This Wine

The winemaking aim was to let the quality of the fruit speak for itself. After crushing, the fruit was fermented on skins in temperature-controlled vessels to allow for an even and steady rate of fermentation, this resulted in an excellent depth of fruit flavour and colour extraction. The winemaking process was completed with assessment and grading of all the separate components before and after 18 months maturation in 100% barrel oak and assemblage of the final blend.

#### Vineyard Region

100% Riverland, South Australia

#### Grape Varieties

43% Petit Verdot, 40% Shiraz, 17% Cabernet

#### Vintage Conditions

A rain free harvest period in 2009 coupled with the drought conditions resulted in above average quality and in particular an especially high concentration of flavour. The fruit was picked at optimum flavour ripeness of between 13.5-14.5°Be. The grapes were machine harvested in the cool of night to maintain their delicate fruit flavours and aromas.

#### Awards



### WINEMAKER'S COMMENTS

#### Colour

This wine is rich, deep and purple/ red in colour.

#### Nose

The nose offers a complex, bouquet of fruit and spice, with coconut and blackcurrant, enhanced by toasty cigar box nuances produced by oak maturation.

#### Palate

This full bodied wine exhibits an intense amalgam of berry fruits, spicy oak and complex leathery overtones. These qualities are reinforced by a rich mouth filling palate with layers of velvety tannins and a smooth lingering finish. While ready to drink now, this wine will amply reward careful cellaring.

#### Laboratory Analysis

Alc/Vol : 14.5%    pH : 3.48    Total Acid : 6.5 g/L    Residual Sugar: 1.3 g/L