

## TASTING NOTE

### Salena Estate Organic Cabernet Sauvignon 2007



#### *About This Wine*

Our winery is t an N.O.P Certified Organic Winemaker and bottler. This ensures the quality control process and organic status of the fruit and wine is maintained from the vineyard to the bottle. The fruit quality was exceptional and extended fermentation on skins has produced a wine of great colour and depth of flavour with fine tannins. Oak maturation has further added another dimension giving the wine the strength required for some bottle maturation.

#### *Vineyard Region*

Riverland districts of South Australia & Victoria

#### *Grape Varieties*

100% Organically Certified Cabernet Sauvignon

#### *Vintage Conditions*

2007 started with a cool spring followed by a typically warm dry year in the growing areas. Consequently the fruit was harvested at optimum maturity with great Cabernet character and balance of fruit, sugar and acidity.

### WINEMAKER'S COMMENTS

#### *Colour*

Colour is deep brick red with violet hues.

#### *Nose*

This wine has intense aromas of black olive, cassis and potpourri greet you followed by a subtle cedary oak sweetness.

#### *Palate*

An abundance of ripe blackcurrant and black olive flavours initially persist on the tongue with hints of earthy and cigar box characters coming through to the end of the palate. A wine of superb complexity and finesse and a great accompaniment to gamey dishes, BBQ steak or hearty stews.

#### *Laboratory Analysis*

Alc/Vol : 14.0%    pH : 3.47    Total Acid : 6.6g/L    Residual Sugar : 0.80 g/L