

## TASTING NOTE

### Bookpurnong Hill Block 267 2005



#### *About This Wine*

The fruit for this wine was harvested from our own vineyards within the range of 13.5 to 15.0 Baume, once it had developed a full intensity and complexity of flavours, embodied by a full rounded tannic structure, important for mouthfeel and long, complex flavours on the finish.

#### *Vineyard Region*

100% Riverland

#### *Grape Varieties*

In keeping with Salena Estate Wines house style, this wine is a blend of the three varieties Cabernet Sauvignon, Petit Verdot and Shiraz.

#### *Vintage Conditions*

The grapes were crushed and fermented on skins under controlled temperatures for twelve to fifteen days, to extract deep colour, fruit flavours and fullness of structure with a softened astringency. New American oak hogsheads and new French oak puncheons were used in combination with 2 and 3 year oak barriques to mature the wine for 15 months. Individual barrel selection ensured that only the best wine found its way into the final blend.

### 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*

A well rounded, smooth, complex and long palate; a highlight of the wine exhibiting rich savoury and oak flavours consistent with the nose and softly astringent tannins which make it a joy to drink. Flavours are vibrant, long and lingering, a great accompaniment for cheeses, Italian cuisine, red meats, pork and game. A wine for drinking now or it can be carefully cellared for 3 to 5 years.

#### *Laboratory Analysis*

Alc/Vol : 14.0%    pH : 3.55    Total Acid : 6.44g/L    Residual Sugar : 0.69g/L