



## Bookpurnong Hill 2005 Block 267

### Vintage

The fruit for this wine was harvested from our own vineyards with careful row selection yielding the best possible parcels for use in this blend. The fruit was harvested 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. In keeping with Salena Estate Wines house style, this wine is a blend of the three varieties Cabernet Sauvignon, Petit Verdot and Shiraz.

### Vinification

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.

The fermenting wine was drained and gently pressed from skins at around 1 Baume.

New American oak hogsheads and new French oak puncheons were used in combination with some 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.

### Description

This wine is rich, deep and purple/ red in colour with a well rounded, smooth, complex and long palate. The nose offers a complex, bouquet of fruit and spice, with coconut and blackcurrant, enhanced by toasty cigar box nuances produced by oak maturation.

The palate is 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.



<i>Technical</i>	
Alcohol by Volume;	14.01%
pH;	3.55
Total Acid;	6.44g/L
Residual Sugar;	0.69g/L
Varieties;	Cabernet Sauvignon Petit Verdot Shiraz
GI;	100% Riverland South Australia