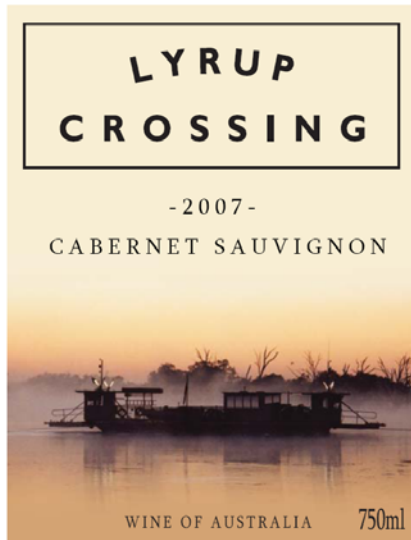


TASTING NOTE

Lyrup Crossing Cabernet Sauvignon 2007



About This Wine

The winemaking task was to craft a wine of intense primary fruit character rather than the austerity inherent in this variety. Complexity and structure was built by carefully blending selected parcels of fruit. Some parcels received a 'cold maceration' at the start of ferment to accentuate the fruit intensity on the palate, while others received extended skin contact to develop tannin structure. After fermentation, French and American oak was used to add complexity and structure and to allow flavours to integrate and soften.

Vineyard Region

Riverland, South Australia

Grape Varieties

100% Cabernet Sauvignon

Vintage Conditions

The reduced grape size from the rain free 2007 growing season resulted in excellent concentrations of deep purple red colour, flavour and ripe tannic structure. Machine harvesting at night between 13.5 – 14.5°Baume ensured ripe, flavoursome fruit was delivered fresh to the winery first thing in the morning.

WINEMAKER'S COMMENTS

Colour

Deep purple in colour.

Nose

The nose shows appealing ripe berry aromas as well as spice and chocolate.

Palate

This is a well-balanced wine showing berry fruit and blackcurrant jam with a hint of coffee and oak character. The palate has flavours of blackcurrant and cassis as well as chocolate and mocha with superb length; a smooth, succulent mouth-feel with elegant tannins. Ideally, this wine should be paired with full flavoured meat dishes or cheese platters.

Laboratory Analysis

Alc/Vol : 13.5% pH : 3.49 Total Acid : 7.02g/L Residual Sugar : 3.8g/L