

TASTING NOTE

Salena Estate Cabernet Sauvignon 2006



About This Wine

The quality of the fruit lent itself to extended skin contact for optimum extraction of colour, so after crushing the fruit was fermented on skins in temperature-controlled stainless steel for between ten and twelve days. The depth of fruit flavour and bold tannin structure achieved meant that from the beginning this wine was built to last. Fermentation was completed in an assortment of oak and stainless steel, with French and American oak staves, hogshead and barriques used. Individual parcels of wine remained in wood for up to 18 months, with some parcels aged with the judicious use of specially toasted oak staves.

Vineyard Region

100% Riverland, South Australia

Grape Varieties

100% Cabernet Sauvignon

Vintage Conditions

Sourced entirely from estate-owned vineyards, the condition of the grapes received at the crusher was exceptional. Most notable was the array of flavours and mouth puckering fruit tannins. 2006 was a very dry year with yields coming in well below average. This resulted in a staggering concentration of flavour in a vintage that will be long remembered for its drought conditions.

WINEMAKER'S COMMENTS

Colour

This wine is rich and deep red in colour.

Nose

The nose offers a complex and generous bouquet of fruit and spice, plums, mulberry, liquorice, ripe forest berries and a hint of gaminess – all of which is underscored by toasty, cigar box nuances.

Palate

The palate is the highlight of the wine, exhibiting the rich and vibrant varietal berry-fruit flavours. It is a rich, well-rounded red wine that is smooth, complex and very long in flavour. Having had the benefit of some bottle maturation, it is developing some beautifully soft, velvety characters on the palate.

Laboratory Analysis

Alc/Vol : 14.0% pH : 3.51 Total Acid : 6.24g/L Residual Sugar : 0.60g/L