

TASTING NOTE

Salena Estate Organic Cabernet Sauvignon 2006



About This Wine

This wine was made at an N.O.P Certified Organic Winemaker and bottler, from organically grown grapes. The quality of the fruit lent itself to extended skin contact for optimum colour extraction, while the depth of fruit flavour and bold tannin structure indicated a wine capable of mid to long term ageing. Accordingly fermentation was completed in French and American oak, followed by further barrel maturation to give the wine the back bone required for extended bottle maturation.

Vineyard Region

Riverland, South Australia

Grape Varieties

100% Organically Certified Cabernet Sauvignon

Vintage Conditions

2006 was a typically warm, dry year in the Riverland. These perfect conditions during the ripening season helped the fruit develop consistency and concentration with a good balance between flavour and physiological ripeness. Harvest time also was dry, with machine harvested fruit picked in the cool of the night delivered to the winery in outstanding condition

WINEMAKER'S COMMENTS

Colour

Colour is deep plum with purple tints at the edges.

Nose

This wine has a rich and complex bouquet prominent in blackcurrant, tobacco and typical leafy Cabernet Sauvignon characters, along with a subtle hint of gaminess.

Palate

Flavours cascade over the tongue in a full-bodied, mouth-filling fashion. There are rich blackcurrant and cassis flavours, hints of cigar box and cedar all combined with lingering toasty, gamey and vanillin notes. The fine, powdery tannins suggest this wine will amply reward 3 to 4 years bottle maturation, but for those who can't wait it currently makes a superb accompaniment to red meats, game birds and hard cheeses. Try it also with hearty stews and casseroles.

Laboratory Analysis

Alc/Vol : 14.0% pH : 3.56 Total Acid : 6.8g/L Residual Sugar : 0.20 g/L