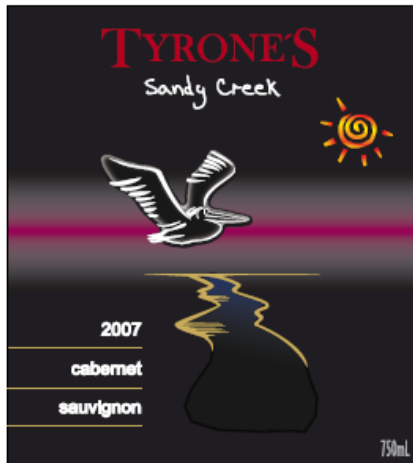


## TASTING NOTE

### Sandy Creek Cabernet Sauvignon 2007



#### *About This Wine*

A wine of intense primary fruit character, the complexity and structure was built by carefully blending selected parcels of fruit. Select 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*

The wine is a deep purple in colour.

#### *Nose*

The nose shows luscious berry aromas as well as a hint of spice and chocolate.

#### *Palate*

The palate displays berry fruit and blackcurrant jam with a hint of coffee and toasty oak. The palate has flavours of blackcurrant and cassis as well as chocolate and mocha. This wine pairs well with full flavoured meat dishes such as hearty casseroles.

#### *Laboratory Analysis*

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