



2006 Cabernet Sauvignon

Technical details:

Varietal:	100% Cabernet Sauvignon
Alcohol:	14%
Total acidity:	5.9 g/l
pH:	3.65
Residual sugar:	2.7 g/l

Tasting notes:

This wine is very much the undiscovered “jem” of our range. The fruit for this wine is grown in a 13 year old block and is the mix of 2 different clones. Like you know we are situated in very much “King Cab” country and we do have consistently good Cabernet in the area. Like with our other blocks we use organic viticulture and absolutely no irrigation. We generally have a very low crop in this vineyard averaging only 3- 4 hl/ha. This, together with deep “cool” soils allow us to get a delayed ripening without going over the top. We usually hand harvest towards the end of March and the grapes are also very strictly sorted after destemming and before crushing. A selected yeast strain is immediately added and fermentation is done in small open top stainless steel tanks. We do ferment dry on skins and in some years we allow some extended maceration. Pressing is done in a Scharfenberger stainless steel tank press. Malolactic is done in tanks and filled into small French oak barrels for 14 months maturation. The wine is bottled with a gentle egg white fining and some filtration. Medium bodied with lovely dark red colour. Classic flavour profile with blackcurrant, leather, cinnamon and some leather, well supported with elegant almost savoury tannins. Still young and vibrant on the palate with a long lingering dry finish. A classic wine made to respect not just this noble grape, but also the unique terroir of this property.