

BELLWETHER



COONAWARRA
Cabernet Sauvignon
2006
750ML

Coonawarra Cabernet Sauvignon 2006

Coonawarra: An isolated special place with unique terroir dominated by ancient soils formed over a Limestone base and a very special community. The famed Terra Rossa soils are synonymous with cabernet. Cool climate for cabernet means more aromatic fruit purity and concentration along with thicker skins providing complex tannins, rich colour and great length of palate.

Cabernet Sauvignon: A classic, never out of fashion. A great cabernet is a wine that makes you think. Complex aromas and flavours with amazing fruit intensity, structure and length.

Hand Pruning: The foundation for the next vintage, very important to set up vine balance and shoot spacing.

Hand Picking: Not only protects the all important architecture of the vine, but allows selective harvest of the best fruit and preserves the indigenous yeast population from the vineyard.

Indigenous Yeast: To allow the full expression of the terroir. The use of natural fermentation encourages healthy vineyard management to allow the 'bloom' of the fruit to protect the fruit on the vine during ripening – then does its job in the winery after harvest. The stages of ferment by different yeast at different times with natural ferment also contributes to the texture and mouth feel of the wine.

French Oak: The tightest grain oak from France allows for a more subtle and slow integration of oak complexity. The French oak selected for the cabernet is very structural, but only a small amount of new oak is used to ensure the hard work in the vineyard and the terroir we are blessed with isn't over shadowed.

Basket Press: Traditional method of pressing reds. Using a slow leaching the richness of the wine is captured, not becoming bitter or requiring excessive fining.

SOUTH AUSTRALIA

