

THE FRUIT

The grapes for this wine were picked from Grant's Cameron Vale vineyard, which was planted between 1971 and 1975, in a fertile area between Lyndoch and Williamstown, with a portion sourced from the cool Eden Valley. The maturity of the vines is clearly evident in the intensity and full flavour of the wine. The 2005/2006 growing conditions were superior, allowing the varietal characters to fully develop and produce grapes of intense concentration and flavour.

THE WINEMAKING

After crushing and de-stemming, the juice was fermented on skins for seven days, with temperatures peaking at 26°C early in the fermentation, then brought down to 22°C. To add structure and colour, a quarter of the blend was left on skins for 30 days. After fermentation and extended maceration, parcels of the wine were transferred to new French oak (35%) and some new American oak (5%) to completion malolactic fermentation. The entire blend was then transferred to oak (50% new and 50% 2 year old) to mature for 20 months.

2006 Cameron Vale CABERNET SAUVIGNON

A dark red/purple colour, this superb wine has an intense and complex nose of blackberry, mint and chocolate. The palate is rich and elegant which has generous dark berry fruits, spiced meats and complimentary savoury leather flavours. The silky smooth palate is well structured with fine grained tannins and well integrated French oak. It has an excellent weight and persistence and a memorable finish.

The intense and complex characters of this wine would be a delicious match to aged beef or roasted kangaroo fillets with sautéed mushrooms and garlic.

