



<i>VINTAGE:</i>	2008
<i>GROWING REGION:</i>	Margaret River
<i>VARIETY:</i>	Cabernet Sauvignon 100%
<i>ALCOHOL:</i>	12.4 per cent
<i>RESIDUAL SUGAR:</i>	4.5 g/L



*VINTAGE:* While most of Eastern Australia experienced a very hot 2008 vintage producing super ripe grapes and high alcohol wines Western Australia in general and Margaret River in particular enjoyed a mild, even and relatively stress free 2008 vintage. Coming off one of the wetter winters for some time the ground was well hydrated for the start of spring.

The weather throughout spring and summer was excellent with generally mild temperatures and good sunshine – great grape growing conditions. The best performer of the vintage was undoubtedly Cabernet Sauvignon with the even mild season allowing great colour and flavour development. The early indications are that 2008 will be a top year for Margaret River Cabernet Sauvignon.

*Michael Kerrigan*

*WINEMAKING:* The 2008 Pitchfork Pink is a traditional dry style Rose made from Cabernet Sauvignon from Margaret River. Harvested at full ripeness of colour and flavour the fruit was de-stemmed and lightly crushed into red fermentation vessels. After 12 - 15 hours of contact between juice and skins a small amount of juice was drained into tank. This drained portion of juice displayed a vibrant salmon-like colour while retaining the classic Cabernet aromas and flavours. The juice was then treated like a white wine with cool fermentation in stainless steel. No oak was used and the wine was fermented to dryness, quality Cabernet Sauvignon like this has sufficient fruit sweetness without having to rely on residual sugar to give the palate weight.

*COLOUR:* Bright and clear pink hues.

*NOSE:* The wine is clean, fresh and has an inviting berry fruit nose. Aromas of vanilla bean ice-cream and fresh strawberries.

*PALATE:* The palate is fresh and lively with rich juicy cabernet characters. Lingering fruit flavours carry through the palate which finishes with just a hint of red wine texture. The perfect wine to enjoy on a spring or summers day.