

tasting notes



CLASSIC RED

GRAPE VARIETY	50% Shiraz, 30% Merlot, 20% Cabernet Sauvignon
VINTAGE	2007
OAK MATURATION	Portions of this wine were aged in 2-4 year old French oak barriques
ALCOHOL	13.5% Alc/Vol
RELEASE DATE	July 2010
PEAK DRINKING	2010 - 2013
FOOD MATCHES	Try with beef fillet with a red wine jus or simple ham and bocconcini pizza.

COLOUR	Deep vibrant red
AROMA	Rich blackforest cake qualities with creamy chocolate and cherries. Some nice toasty oak adds complexity.
PALATE	Again cherries and dusty chocolate with some dark currant and a roasted nut style tannin. Soft fruit sweetness apparent through the middle then a morish toasty oak finish.

winemaker comments

VITICULTURE

Fruit is sourced from neighbouring properties in the most northern sub-region of Margaret River (Yallingup). Meticulous management of bud numbers and shoot thinning continues to ensure a balanced canopy and full fruit ripeness. The summer of 2007/2008 was as close to ideal ripening conditions as Margaret River experiences. Not as warm or early as the previous year the fruit was harvested at closer to typical dates. This allowed a few extra weeks for complete tannin development in the skins and seeds of Cabernet Sauvignon in particular. Varieties came off in an orderly manner and the winery staff were treated to a 'text book' vintage.

WINEMAKING

Each parcel of fruit was gently crushed into small open fermenters with traditional heading down boards where fermentation was carried out under strict temperature controlled conditions. Gentle extraction (a Forester Estate style) was achieved by daily draining of wine away from skins and returning back over. The wine was pressed to tank where 50% was sent to second use French oak barriques to complete the primary and malo-lactic ferment.

STORAGE / BOTTLING

After 24 months of ageing, the wine was carefully blended to achieve this friendly Margaret River style. Bottled in a premium claret bottle using a screwcap closure. This closure will ensure the wine retains its youth and fruit integrity.



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