

WEST CAPE HOWE



WESTERN AUSTRALIA

## WEST CAPE HOWE 2006 “BOOK ENDS “CABERNET SAUVIGNON

### Vintage Description

The 2006 summer and autumn were one of the coolest on record in Southern Western Australia. The long, cool ripening period meant the fruit was picked with great intensity of flavour..

### Winemaking Information

The fruit was harvested at the optimum ripeness and crushed with minimal sulphur. Acid and pH adjustments were made prior to inoculation with the 796 yeast strain. The juice was then pumped over twice daily for the 7-day fermentation period. A portion of the wine received extended maceration for added complexity. The wine was pressed, with both the free-run and pressings portions being combined. After settling in tank for 48 hours, the wine was then racked to new oak barriques where malo-lactic fermentation was completed. After maturation in French and American oak for 18 months, the wine was given a light egg white fining and prepared for bottling in December 2007.

FRUIT SOURCE:	Great Southern 100%,			
BLEND:	97% Cabernet Sauvignon, 2% Merlot, Shiraz 1%			
FRUIT MATURITY:	13.6Bé			
WINE SPECIFICATIONS:	pH:	3.36	TSO2:	97.0mgL <sup>-1</sup>
	T.A.:	7.3gL <sup>-1</sup>	ALC:	13.2%
	FSO2:	27mgL <sup>-1</sup>	Residual Sugar:	0.35gL <sup>-1</sup>

### Tasting Notes

COLOUR: Deep ruby red.

AROMA: Intense aromas of blackcurrant are overlaid with nutty, spicy oak .

PALATE: The palate is soft and subtle to start before licorice and raspberries fill the mouth. The sooth tannins fill the mouth and the continue through to the long and lasting finish.

CELLAR POTENTIAL: 4-6 years



## WEST CAPE HOWE WINES

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