



2009 “Book Ends” Cabernet Sauvignon

Vintage Description:

2009 vintage was cooler than most and challenging at times. It was a close call between what would arrive first, the reds or the rain. The resulting wines though show no suggestions of a difficult vintage, instead shifting the flavour profile to the more cool climate reds with the classical and elegant tannin structure.

Winemaking Information:

The fruit was harvested at optimum ripeness and flavour profile. The 10-day ferment included daily pumpovers for ideal tannin and colour extraction before the fruit was pressed. The separate portions were aged for 18 months in a selection of new and older French barriques. A final blend was decided using those parcels that typify a Great Southern Cabernet Sauvignon.

Fruit Source: 100% Great Southern

Fruit Maturity: Fruit was picked at 13.1⁰Be

Wine Specifications:

pH:	3.37	TSO2:	78mgL ¹
T.A.:	6.96gL ⁻¹	ALC:	13.5%
FSO2:	24mgL ⁻¹	Residual Sugar:	0.3gL ⁻¹

Tasting Note

Colour: Deep ruby red.

Aroma: Ripe dark fruit characters of plum, cherry and dark berries complimented by smokey and chocolate aromas.

Palate: Rich round front palate displaying blackberry and hints of cassis. Great complexity with rich smokey oak, integrated with firm elegant tannins, allowing a persistent dark fruit finish.

Cellar Potential: 7—10 years +