

THE FRUIT

Cabernet sauvignon is generally regarded around the world as the "most noble" of the red grape varieties. The grapes for this wine mainly come from my Cameron Vale Vineyard, which is situated between Lyndoch and Williamstown at the southern end of the Barossa. I planted this vineyard with help from my parents in 1971-72 and it has consistently produced cabernet of **exceptionally high standard**. The 1998 vintage was the best I have encountered in more than 30 years of winemaking in the Barossa and produced red wines with enormous depth and concentration of flavour.

THE WINEMAKING

The fruit was harvested at 13-13.5° baumé. After crushing, the cabernet sauvignon was fermented on skins for 6-7 days in a combination of some open concrete fermenters and mostly closed stainless steel fermenters. Temperatures were allowed to peak at 28-30°C early in the fermentation and then were brought down to about 20°C. To assist extraction of **colour and flavour**, the fermenting juice was pumped over three times a day. Pressing of the skins took place at about 1.5° baumé, and all of the pressings material was included in the wine. Maturation was for 20 months in 60 per cent new and 40 per cent one-year-old French oak.

(1998 Cameron Vale **CABERNET SAUVIGNON**).

This is a big, deep-coloured red wine with enormous depth of minty cabernet flavour and up-front berry fruit characters. There is also a hint of the leafy characters cabernet sauvignon is known for but they complement rather than dominate the other flavours. The palate is full and already soft enough to provide enjoyable drinking, but there is sufficient firmness of tannin to ensure cellaring potential. This wine will continue to improve for at least 10-12 years if properly cellared and will be drinking well in 15 years time.

THE COMMENTS

"It shows rich berry fruit with a touch of mint and some toasty oak on the nose and palate, with soft tannins and a long finish. Deceptively tasty now, Grant Burge expects it to improve for at least 10 years."

Mike Frost, The Courier Mail (Brisbane), 08/05/99

