

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 WINEMAKING

The fruit was harvested at about 14° Baumé. After crushing, the cabernet sauvignon was fermented on skins for seven days in a combination of some open concrete fermenters and mostly closed stainless-steel fermenters. Temperatures were allowed to peak at 27-28°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. Previously, we have pressed our Cameron Vale Cabernet Sauvignon off the skins at about 1.5-2° Baumé. For the 2000 vintage we let it ferment on skins to less than 1° Baumé in order to build a firmer structure. **All of the pressings material was included in the wine.** Fermentation was completed in 60 per cent new and 40 per cent one-year-old French oak. After fermentation the wine was racked and returned to the same barrels for 20 months of maturation.

*(2000 Cameron Vale **CABERNET SAUVIGNON**)*

The wine shows excellent purple colour. The 2000 Cameron Vale shows more distinct varietal definition than previous vintages, with outstanding cabernet mintiness on the bouquet. While it shows great depth of flavour on the palate, there is also an obvious leanness due to the lengthier fermentation on skins and the increased extraction of tannins. The wine has the firm, tight structure that provides the potential for at least 12 years of maturation and improvement if properly cellared. I am confident that, like all my premium reds, the 2000 Cameron Vale Cabernet Sauvignon will be drinking well in 15 years time.

