

## THE FRUIT

The grapes for this wine come from my Cameron Vale Vineyard, which is situated between Lyndoch and Williamstown at the southern end of the Barossa. The maturity of the vines, which were planted between 1971 and 1975, is clearly evident in the intensity and full flavours of the final wine.

*A small portion of petit verdot grapes* was added to this wine for the first time contributing deep black hues and tight tannins to the wine. These grapes are also grown on the Cameron Vale site and were planted around eight years ago. The 2001 vintage was a good one for these Bordeaux varieties allowing us to pick at optimum ripeness.

## THE WINEMAKING

The fruit was harvested at about 13.3° Baumé. After crushing, the juice was fermented on skins for seven days. 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. *A portion of around 5% was treated to extended maceration for 30 days for added structure and deepened colour.* Fermentation was completed in French oak 40% of which was new and the balance, one and two years old. Around 10% of the oak was heavy toasted. The wine was racked and returned to the same barrels four times over its 20-month maturation period.

## (2001 Cameron Vale CABERNET SAUVIGNON)

*The 2001 Cameron Vale Cabernet Sauvignon shows excellent dark red/purple colour with a black centre from the addition of petit verdot. The wine exhibits aromas of mint, violets, chocolate and charry oak on the nose. The palate is soft and approachable with tight tannins. Excellent flavour, style and structure are*  
**highlights of this wine and are benefits of the experimentation we undertook with this vintage. This wine will continue to grow and improve in the bottle over the next 10-12 years delivering a wine just as soft and approachable as it is now. Cameron Vale Cabernet is well matched with lamb and other red meat dishes, full flavoured poultry and white meats.**

