

THE FRUIT

The grapes for this wine were picked at 13.6° Baume from Grant's Cameron Vale vineyard, which was planted between 1971 and 1975, in a fertile area between Lyndoch and Williamstown, and the maturity of the vines is clearly evident in the intensity and full flavour of the wine. A small portion of Petit Verdot fruit was added to enhance complexity. The 2003 vintage was a good one for these Bordeaux varieties, allowing us to pick at optimum ripeness.

THE WINEMAKING

After crushing and de-stemming, the juice was fermented on skins for seven days, with temperatures peaking at 28° C early in the fermentation, then brought down to 22°C. To add structure and colour, a quarter of the blend was left on skins for 30 days. Fermentation was completed in 35% new French oak, and the rest in one and two year old French hogsheads for 20 months.

(2003 Cameron Vale CABERNET SAUVIGNON)

A rich garnet colour, this wine is developing superbly, with a complex nose of earthy eucalypt and mint dark chocolate. The elegant palate has generous dark berry fruits and a savoury leather flavours which are supported by well structured tannins and integrated fine grained French oak. It has an excellent weight and persistence and a memorable finish.

The earthy characters of this wine would be a delicious match to aged beef or roasted kangaroo fillets with sautéed mushrooms and garlic.

