

THE FRUIT

The grapes for this wine were picked at 13.6° Baumé from Grant's Cameron Vale vineyard, which was planted between 1971 and 1975, in a fertile area between Lyndoch and Williamstown. The maturity of the vines is clearly evident in the intensity and full flavour of the wine. The 2004 vintage was cooler than average and best suited 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 20% new French oak, and the rest in one and two year old French hogsheads for 20 months.

(2004 Cameron Vale **CABERNET SAUVIGNON)**

This outstanding wine is rich garnet in colour, with a complex nose of earthy eucalypt and mint dark chocolate. The elegant palate has generous dark berry fruits and savoury leather flavours which are supported by well structured tannins and integrated fine grained French oak. This wine has an excellent weight and persistence of flavour and a firm cabernet finish. The earthy characters of this wine would be a delicious match to aged beef or roasted kangaroo fillets with sautéed mushrooms and garlic.

