

THE FRUIT

The grapes for this wine were picked from Grant's Cameron Vale vineyard, which was planted between 1971 and 1975, in a fertile area between Lyndoch and Williamstown, with a portion sourced from the cool Eden Valley. The maturity of the vines is clearly evident in the intensity and full flavour of the wine. The Indian summer of the 2005 vintage was excellent for Cabernet Sauvignon, producing wine with great intensity and texture.

THE WINEMAKING

After crushing and de-stemming, the juice was fermented on skins for seven days, with temperatures peaking at 26° 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 50% new French oak, and the rest in one and two year old French hogsheads for 20 months.

(2005 Cameron Vale CABERNET SAUVIGNON)

A dark ruby-red colour, this superb wine has a intense and 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. It has and 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.

