



2002 THE AMADEUS

Cabernet Sauvignon (100%)
Adelaide Hills (100%), South Australia

Wine Analysis

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|----------------|--------------------------------------|
| Winemaker | Neville Falkenberg |
| Bottled | March 2004 |
| Alcohol | 13.5% |
| Oak | 20 months in 2 & 3 yr old French Oak |
| Acid | 6.3 g/L |
| pH | 3.57 |
| Residual Sugar | 1.7 g/L |
| Sulphur | 84 mg/L |

Winemaker's Comments

An exceptional pre-vintage growing season and mild summer resulted in perfect conditions for the Amadeus block. Low yielding and hand picking to select the best vines had produced a richer style than previous vintages. Barrel fermentation in French oak has integrated the rich fruit with the soft tannins associated with fine grain barrels selected from French oak forests. Bottle maturation in our temperature controlled cellars has enabled the wine to soften and become complete. A wine to be enjoyed now or can be cellared for many years.

Colour

Deep brick red with purple hues

Bouquet

Rich fruit combined with subtle oak stands out from the excellent 2002 vintage. Ripe mulberries and blackcurrant aromas are enhanced by a mocha coffee overtone. Some earthy and liquorice characters have started to develop with bottle maturation.

Palate

Classic full flavoured Cabernet dominates the palate with a balance of cashew nut softness derived from ageing in French Oak. The flavours extend from ripe plum, blackcurrant and liquorice to cinnamon and black olive richness. The finish is long and mouth filling showing elegance as well as a strong tannin finish that will enable the wine to age for many years.