



2003 THE AMADEUS

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

Wine Analysis

Winemaker	Neville Falkenberg
Bottled	November 2004
Alcohol	14.5%
Oak	18 mnths -15% New American & 85% Used French Oak
Acid	6.3 g/L
pH	3.57
Residual Sugar	1.7 g/L
Sulphur	84 mg/L

In the Vineyard

The growing season prior to harvest had a combination of good spring rains followed by a relatively warm dry summer. These are the perfect conditions to produce rich flavoursome fruit with substantial colour and tannin structure in the skins. Only a small selection of the Kersbrook vineyard Cabernet Sauvignon was selected and machine harvested at night.

In the Winery

The grapes were destemmed and fermented in traditional open fermenters and the skins were hand plunged twice daily. Final fermentation was completed in barrel followed by 18 months maturation in those barrels. The wine was bottled with minimum filtration therefore may produce a slight crust after bottle maturation.

In the Glass

Colour

Deep brick red with an inky hue.

Bouquet

Intense blackcurrant, dark chocolate and ripe plum aromas greet you, followed by some sensual sweet, nutty oak nuances. Licorice and earthy overtones are mellowing with over 2 years bottle maturation, resulting in a complex and inviting bouquet.

Palate

The medium to heavy weighted rich flavours are attributable to the warmer site selection of the vineyard in the furthest Northern section of the Adelaide Hills. Flavours of black olive, spice and licorice give a wonderful mouth feel and lingering aftertaste. The tannins at the back of the palate will soften after further cellaring and reward you for many years to come.