



## 2004 THE CACHET

**Cabernet Sauvignon – Barossa 15%, Adelaide Hills 29%**  
**Shiraz - Barossa Valley 31%**  
**Merlot - Adelaide Hills 25%**

### Wine Analysis

Winemaker	Neville Falkenberg
Bottled	May 2006
Alcohol	14%
Oak	24 months in new and 1 year old French Oak (80%), New American Oak (20%)
Acid	7.5 g/L
pH	3.57
Residual Sugar	1.9 g/L

### In the Vineyard

The vineyards selected for the 'Cachet' all display exceptional and individual vineyard and varietal characteristics. The final blend is put together from the best fractions of lightly pressed wines to give firm yet velvety tannins and mouthfeel.

### In the Winery

Harvested at optimal maturity the grapes were de-stemmed and crushed into small open fermenters and hand plunged twice daily for the duration of the 2 weeks. The free run and pressings were put directly into barrels. The parcels were kept

separate until malolactic fermentation was complete and blending during the subsequent racking was undertaken. The wine was then matured for 24 months to integrate oak tannins and the separate fruit characters.

### Colour

Deep plum red with brick red hue.

### Bouquet

Intensely complex aroma still showing lively blackcurrant, blackberry and plum with supporting mint and tobacco leaf. Integrated savoury notes with hints of dark chocolate and mild smokiness.

### Palate

Complex palate with intensely complex flavours. Upfront fruits are quickly complemented by savoury oak and secondary flavours of cigar box and tobacco leaf with a hint of smokiness from the oak. Balanced yet lively acidity coupled with velvety and persistent tannins and a generous elegant palate will match perfectly with slow roasted meat dishes or full flavoured red meat.

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