



2004 KI Florance Vineyard Cabernet Sauvignon, Cabernet Franc, Merlot Kangaroo Island, South Australia

Wine Analysis

Winemaker	Neville Falkenberg
Bottled	September 2007
Alcohol	13.2%
Oak	24 months 85% Old French/American Oak
Acid	7.3 g/L
pH	3.39
Residual Sugar	2.8 g/L
Sulphur	173 mg/L

In the Vineyard

Florance Vineyard, one of the pioneering vineyards in the picturesque Cygnet River Valley on Kangaroo Island, has endured 2 decades of attack from locals such as possums, birds and other pests. Harvested on the same day, the three varieties averaged a sugar reading of 13.4 baumé, mainly due to the low crop and the warm dry season.

In the Winery

Portions of high quality fruit were fermented separately in stainless steel open fermenters using minimal cap management to limit over-extraction and maintain the varietal fruit characters. Post ferment the wines were blended and transferred to oak for 24 months in older French and American Oak.

Colour

Deep ruby red with hints of plum, brick red hue.

Bouquet

Intense red and blackcurrant fruits with hints of mint, menthol, anise and tobacco along with complex savoury notes.

Palate

Medium-bodied with upfront red juicy fruits on the palate, balanced by sour cherry notes with strong acid backbone. Savoury tannins complement the persistent savoury finish. A perfect accompaniment to a rosemary minted rack of lamb.

Chain of Ponds Wines Pty Ltd

ABN 81 106 967 168

P O Box 167, Main Adelaide Road, Gumeracha, SA 5233, Australia

Tel +61 (0)8 8389 1415 Fax +61 (0)8 8389 1877 email winery@chainofponds.com.au