



## 2002 KI Florance Vineyard

Cabernet Sauvignon (50%) Cab Franc (40%) Merlot (10%)  
Kangaroo Island (100%), South Australia

### Wine Analysis

Winemaker	Neville Falkenberg
Bottled	March 2004
Alcohol	14.0%
Oak	18 months in used French Oak
Acid	6.7 g/L
pH	3.44
Residual Sugar	2.8 g/L
Sulphur	90 mg/L

### In the Vineyard

A very mild growing season prior to 2002 vintage set the scene for some excellent grapes to come across the waters of Backstairs Passage over to the mainland. Harvested at optimum maturity with full ripeness and hand picked to prevent any fauna in the load, the resultant wine reflects the natural growing area.

### In the Winery

The three varieties were all crushed together and fermented in open vats under controlled conditions. After 2 weeks skin contact the wine was basket pressed and put direct to barrels for maturation. Bottled with minimal filtration the wine will develop more complexity over many years.

### In the Glass

#### Colour

Cherry red with inky hues.

#### Bouquet

Aromas of mint, black cherries, spice and raspberries are integrated with cigar box smoky overtones.

#### Palate

An elegant wine showing full rich flavours of dark chocolate, mint and earthy overtones. The intense flavours follow through to a finish of mouth-coating tannins and a pleasant aftertaste.