



## 2003 KI Florance Vineyard

Cabernet Sauvignon (54%) Cab Franc (28%) Merlot (18%)  
Kangaroo Island (100%), South Australia

### Wine Analysis

Winemaker	Neville Falkenberg
Bottled	November 2004
Alcohol	14.5%
Oak	18 months in 3 & 4 year old French Oak
Acid	6.7 g/L
pH	3.37
Residual Sugar	2.6 g/L
Sulphur	74 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 14.2 baume, mainly due to the low crop and the warmer season and nothing to do with the winemaker missing his plane to visit the vineyard.

### In the Winery

All old fashioned winemaking here! Hand picked by the local 'footy club' destemmed then fermented naturally in an old open fermenter, basket pressed and gently transferred to barrel to complete the secondary fermentation. The wine was racked 4 times prior to bottling with only a coarse filtration, allowing the true richness and flavours to remain in the wine.

### In the Glass

#### Colour

Dark black cherry with an inky hue.

#### Bouquet

The 3 varieties marry together to give numerous aromas and characters, which change as you leave the wine to breathe. Mint and spice are evident followed by raspberry, Christmas plum, mulberry and rhubarb. After some time the blackcurrant and dusty eucalypt bouquet evolves and you cant resist tilting the glass to your lips.

#### Palate

An elegant medium to full bodied style showing mint and blackcurrant primary fruit characters, followed by regional characters of eucalypt, tobacco and complemented with well integrated oak features and plentiful but pleasing mouth coating tannins. A well structured style with potential to age for up to 10 years or more and perfect with many meat dishes including fillets of spring lamb and shredded beetroot.

**2003 – 13<sup>th</sup> Vintage of Florance!**