

**2005 The Amadeus Cabernet Sauvignon
Adelaide Hills 100%**

Wine Analysis

Winemaker: Neville Falkenberg

Bottled: January 2007

Alcohol: 14.0%

Oak: 18 months 25% New American 75% used French oak

Acid: 6.7g/L

pH: 3.47

Residual Sugar: 1.8g/L

Sulphur: 99 mg/L

In the Vineyard

The growing season prior to harvest had a combination of good spring rains followed by relatively warm dry summer. These are the perfect conditions to produce rich flavoursome fruit with substantial colour and tannin structure in the skins.

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

In the Glass

Deep brick red with an inky hue.

Bouquet

Intense blackcurrant, dark chocolate and ripe plum aromas meet you, followed by some sensual sweet, nutty oak nuances. Liquorice and earthy overtones are mellowing with over two 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 furthestmost northern section of the Adelaide Hills. Flavours of black olive, spice and liquorice give a wonderful mouth feel and lingering after taste. The tannins at the back of the palate will soften after further cellaring and reward you for many years to come.



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Cabernet Sauvignon
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Chain of Ponds