

**2007 The Amadeus**  
Cabernet Sauvignon 100%  
Adelaide Hills 100%

**Wine Analysis**

**Winemaker:** Greg Clack

**Bottled:** February 2009

**Alcohol:** 13.7%

**Oak:** 65% new French Oak  
35% 2 and 3 year old American Oak

**Acid:** 7.3g/L

**pH:** 3.46

**Residual Sugar:** 3.4g/L

**Sulphur:** 117 mg/L

**Vineyard**

Produced from fruit in the mid-northern region of the Adelaide Hills, just near the town of Gumeracha. The drought conditions observed throughout the 2006/07 growing season meant very little water was available resulting in low crop levels and intense fruit characters

**Winery**

The grapes were de-stemmed and fermented in traditional open fermenters and the skins were hand plunged twice daily with a few extra pump overs during peak ferment. Final fermentation was completed in barrel followed by 21 months maturation in those barrels before final blending in January 2009.

**In the Glass**

Deep red plum with a vibrant cherry red hue.

**Bouquet**

Intensely complex Cabernet with lifted fruits of the forest, notes of cassis, tomato bush and tobacco leaf. Secondary flavours of spice, mocha and cashew nuts balance and fill out the nose.

**Palate**

The palate is full bodied with intense fruit flavours reminiscent of Cabernet, cassis, mulberry and tomato bush with hints of mint. These are balanced with the savouriness of roasted chestnuts and cashews. Balanced acidity and great fruit length give the wine liveliness and when combined with the firm and velvety tannins of Cabernet give great depth and longevity to the wine. Careful cellaring will see it drinking well for 5-10 years.



**The Amadeus Story**

Amadeus 'Lover of God' Francis Symonds was the first minister at Chain of Ponds and built the Christian Methodist church in the mid 1800's. The stone from this building was used in the construction of the cemetery wall, which is all that remains of the Chain of Ponds township

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*Chain of Ponds*