

1999 CABERNET SAUVIGNON

winemakers	Clive Otto and Will Shields	alcohol	13.5%
harvested	Late March / Early April 1999	total acid	6.1 g/L
wood	French and American oak – 18 months	ph	3.49
bottled	October 2000	residual sugar	0.2 g/L

REGION

Western Australia

GRAPE VARIETIES

86% Cabernet Sauvignon

6% Shiraz

4% Cabernet Franc

3% Merlot

1% Malbec

INTRODUCTION

The 1999 vintage was one of the best seasons in years, with a late start and a dry finish to the season. The grapes had plenty of time to develop intense flavours late into the season.

A portion of the harvested berries were pressed off and the juice left to ferment in new French oak whilst the other portion was allowed to rest on skins before pressing and subsequent barrel maturation. The wines were matured in oak barriques for 18 months.

WINEMAKERS COMMENTS

A very dark wine with crimson red hues. It displays a complex nose with cranberry, plum and raspberry aromas. An earthiness and mahogany notes come from the oak maturation. The palate is rich but tight with sweet berry and plum flavours, with fine emery like tannins and fine balancing acidity. This wine has great cellaring potential.