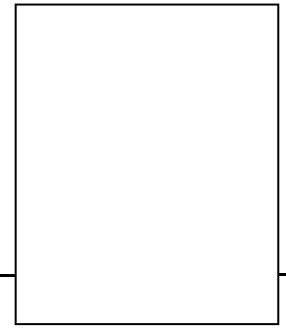


2000 CABERNET SAUVIGNON



The 2000 Cabernet Sauvignon fruit was sourced from several vineyards in the Margaret River Region.

TASTING NOTES

APPEARANCE A deep crimson colour with purple hues.

NOSE This wine has an unmistakable Margaret River dusty, orange chocolate and berry fruits nose, showing minty, leafy notes in the background.

PALATE The palate is tightly structured with sweet mulberry and blackberry flavours. The oak leaves a lasting impression with some cedar, mahogany flavours lingering at the finish.

WINEMAKER COMMENTS

The 2000 Cabernet Sauvignon fruit was sourced from several vineyards in the Margaret River Region. The warmer northern sites provide rich berry fruit characters and the southern areas provide fruit showing mint, eucalyptus and leafy notes. The majority of the 2000 Cabernet Sauvignon was fermented in rotary fermenters before being pressed off skins and run to new French Oak Barriques to finish the fermentation. The wines were subsequently matured for 18 months in barrel.

VINTAGE DESCRIPTION

The 2000 vintage in Margaret River again showed its true colours for consistency, with a few potential damaging rains from remnants of tropical cyclones in the North of Western Australia.

VARIETIES 86% Cabernet Sauvignon, 5% Shiraz, 5% Merlot, 2% Cabernet Franc, 2% Malbec

HARVESTED April 2000

OAK French oak, 18 months

TA 7.0 g/L **PH** 3.43

RESIDUAL SUGAR 0.4 g/L

ALCOHOL 14%

BOTTLED January 2002

CELLARING The 2000 Cabernet Sauvignon is a good candidate for long term cellaring with full ripe tannins.