



PREMIUM CPV 2008 CABERNET SAUVIGNON

Coonawarra is one of Australia's best known wine regions. It is the best justification in Australia of the French concept "terroir": the coming together of wines, soil and climate resulting in unique characteristics in grapes. Coonawarra Premium Vineyards are located close to the township of Coonawarra which has changed little since the first planting in 1890.

VINTAGE

October and November received above average rain which reduced frost pressure. The rest of the growing season from December - March was very dry, with only 25mm in late January to freshen the vines pre-veraison. High temperatures in short bursts in January necessitated careful irrigation to maintain canopy function and vine health, which was excellent in the vineyards through to harvest. Between the short hot spells the temperatures were cool to mild which created excellent flavour development.

WINEMAKING

The grapes were machine harvested during the mild April days to ensure rapid onset of fermentation in the winery, and pumped over 6 times daily to get maximum extraction of the ripe cabernet tannins from the grapes to the wine. The wine was matured with French and American oak for 14 months prior to bottling.

COLOUR

Deep vibrant purple.

BOUQUET

Fresh red fruit and mint aromas with earthy overtones.

PALATE

Medium bodied wine with fresh red berry fruits with a touch of cassis on the palate leading to a soft tannin finish.

SUGGESTED FOOD

Enjoy with your favourite steak or pasta dish.

CELLARING

An outstanding wine made to drink young and fresh and will reward with careful cellaring in the medium term.

AWARDS

Rating 92- James Halliday 2010 Wine Companion.



100% COONAWARRA
AUSTRALIA

alcohol: 14.5%
pH: 3.50
acid: 6.52 g/l