



Colour:	Dark red purple
Nose:	Dark cherry and blackberry characters with hints of leather and nutmeg spice
Palate:	A concentrated palate showing ripe, elegant dark berry fruit with great intensity and weight, complemented by soft, fine grain tannins. Great mouthfeel and structure with a powerful and persistent finish.
Cellar:	Drink now – 2013
Winemaker Comments:	From a terrific vintage, this wine is a blend of Yarra Valley Cabernet Sauvignon, Shiraz and Merlot grapes. Several different fermentation methods were used to gain complexity; including hand-plunging in open fermenters, closed tank fermentation, and 9 months maturation in French oak barrels.
Vintage Notes:	A warmer than average season produced concentrated and intense wines. The varietal characters and vineyard characteristics have been enhanced by sensitive winemaking

WINEMAKING

Varietal Composition:	Cabernet Sauvignon (65%), Shiraz (25%), Merlot (10%)	Age of Barrel:	10% new, remaining aged 2-6 years
Alcohol:	14.5%	Skin Contact time:	10 to 25 days
Fermentation Method	80% Open - 20% Rotary	Yeast Type:	Lalvin BDX/ Syrah
Fermentation Time:	7 to 10 days	MLF:	100%
Barrel origin & size:	French, 228L	Time in Barrel:	9 Months
VITICULTURAL Region:	Yarra Valley	Yield:	2 tonne/acre
Date of Harvest:	March - April 2005	Method:	Hand and Machine
Vine Age:	11-6 Years	Cultivation Practices:	Trellis Vertical Shoot Positioning
Soil Type:	Grey loam over yellow clay		